

Starters

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| | Homemade Soup of the Day | V C | € 5.50 |
|  | Prawn & Avocado Salad Poppadom basket, mixed leaves, lime & coriander dressing | | €9.50 |
| | Tomato & Olive Bruschetta Rustic bread and rocket lettuce | V | €5.95 |
| | Salmon Tartar Fresh mesclun & citrus salad, wasabi mayonnaise | C | €9.50 |
|  | Steamed Mussels Creamy white wine sauce, garlic & parsley | C | €9.50 |
| | Smoked Duck & Melon Carpaccio Ginger & cumin dressing | C | €10.50 |
|  | Goat's Cheese & Roasted Tomato Tartlet Fresh rocket lettuce & balsamic dressing | V | €7.95 |

Salads

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|  | Greek Salad Plum tomatoes, cucumber, red onion, bell peppers, feta cheese and Kalamata Olives | V C | €10.50 |
|  | Grilled Chicken & Mango Salad Tender cuts of grilled chicken, cherry tomatoes, mango salsa, rocket & orange vinaigrette | C | €12.95 |
|  | Spinach Salad Fresh spinach, roasted vegetables, pine nuts, pesto oil & Parmesan shavings | V | €10.50 |
| | Caesar Salad Fresh Cos leaves, garlic croutons & Parmesan shavings | V | €10.50 |
| | with grilled chicken | | €12.50 |

 Prepared with minimal fat content and ingredients high in energy.

V Vegetarian Option



Dishes offering the comforts of Home Restaurant Style.

C Suitable for Coeliacs

Speciality Dishes



Traditional Beef and Guinness Stew €16.50
Pastry case with buttered baby potatoes or creamy mashed potato

Stir Fried Noodles €16.50
Stir-fried noodles with beef strips, vegetable julienne, fresh coriander & sesame oil



Roasted Butternut Bake **V C** €13.50
Butternut squash, feta and pine nuts in filo pastry. Seasonal herb salad

Beer Battered Cod €15.50
Lime and dill scented tartar sauce, dressed leaves & Chunky Chips

Thai Green Vegetable Curry **V C** €13.50
Fragrant Jasmine rice

Penne Primavera **V** €11.50
Spiced tomato sauce, roasted Mediterranean vegetables & Parmesan shavings

Irish Steak Burger €13.95
Prime 8oz Irish Steak burger with tomato chilli salsa, Emmental cheese, smoked bacon & chunky chips

Chicken Breast €17.50
Prosciutto wrapped chicken, Papardelle pasta & creamy wild mushroom sauce

Sautéed Supreme of Duck €19.50
Mixed vegetable sauté & Madeira jus

Steamed Mussels **C** €13.50
Linguini pasta, creamy white wine sauce, garlic & parsley



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Our Prime Steaks are sourced in Ireland through Aberdeen Angus Society. All Prime Steaks are of Irish Origin and have stringent methods of traceability, including DNA testing to prove authenticity of Angus origin. All Irish Angus is part of the Quality Assurance Scheme which is traceable from the farmyard to delivery.

From the Grill

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| 10oz Sirloin Steak Glasan Farm prime striploin cooked to your liking | C | €24.90 |
| 8oz Rib Eye Steak Glasan Farm best quality rib eye steak, full of flavour | C | €21.50 |
| 8oz Fillet Steak Succulent tender melt in the mouth Angus beef | C | €25.50 |
| Lamb Chops Ravensdale spiced rack of lamb cutlets | C | €22.50 |
| Marinated Pork Cutlet Derrygoolin farm juicy loin of pork chop | C | €17.50 |
| Spiced Salmon Steak Fillet of wild Atlantic salmon | C | €18.50 |

All grills served with mizuna salad, vine tomatoes, hand cut chips or creamy mashed potato

Choose from peppercorn sauce, garlic butter, herb jus or red wine sauce

Side Dishes

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| Chunky Chips | €3.95 | Crisp Mixed Leaves Salad | €3.95 |
| Battered Onion Rings | €3.95 | Honey Roasted Root Vegetables | €3.95 |
| Creamy Mashed Potato | €3.95 | Sautéed Tiger Prawns | €4.95 |

For those guests whom have dinner included you may choose from the à la carte menu.

A small supplement will be charged as follows:

Starters €3.00 Main Course €9.00 Desserts, €3.00

Please note that the supplement is instead of full menu price for the dishes.

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Desserts

| | |
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| Caramelized Apple Tart Vanilla ice cream | €5.95 |
| Chocolate Fondant Pistachio ice cream & red fruit coulis | €5.95 |
| Red Fruit Bavarois Grand Marnier sauce | €5.95 |
| Vanilla Panna Cotta Raspberry sorbet | €5.95 |
| New York Cheesecake Fruits of the forest compote | €5.95 |
| Selection of Ice Cream Choose three scoops from vanilla, strawberry & chocolate | €5.95 |
| Farmhouse Cheese Platter Selection of Irish and international cheeses, grapes and biscuits | €8.50 |
| With a glass of Sandeman Port | €11.50 |

Coffee/Tea

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| Americano | €2.40 |
| Cafe latte | €2.70 |
| Cappuccino | €2.70 |
| Espresso | €2.10 |
| Double espresso | €2.50 |
| Regular tea | €2.15 |
| Herbal & speciality tea | €2.40 |
| Irish coffee | €5.50 |
| Baileys coffee | €5.50 |
| Calypso coffee | €5.50 |
| French coffee | €5.50 |

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