



Valentine's Day Menu

To Start

Tempura tiger prawns coated in nigella and fennel seeds served with a yoghurt and dill chutney chad masala dressed leaves (1 prawn,6 flour,7,8)

Baked whole Cooleeney camembert cheese to share scented with garlic and rosemary served with cranberry sauce walnuts and crusty bread for dipping (5 walnuts,6 flour,7)

Chef's Signature Homemade Chicken Liver Pâté served with red currant jelly, nut brittle and warm toasted breads (5 peanuts,6 flour,7,13)

Homemade soup of the day with homemade Murphy's stout & treacle soda bread (6 Flour, 7, 9, 12)

Main Course

Glazed Feather blade of beef mignon, quenelle of potato, charred onion puree, spiced carrot, tender-stem broccoli and rosemary jus (7,8,9,12)

Pan-fried Ballycotton hake, chorizo and red pepper butter, sautéed baby spinach and crushed potato (3 hake,7,8)

Aubergine parmigiana, golden crumbed on plum tomato and basil sauce topped with warm buffalo mozzarella (6 flour,7,11,12)

Bhim's Chicken Tikka masala cooked on the bone with steamed rice, garlic and coriander naan bread and yoghurt dip (vegan also available) (6, flour7)

Chargrilled 10z Sirloin Steak, 21 days aged prime local beef cooked to your liking served with roasted flat cap mushroom, beer battered onion rings, champ mash or fries and a choice of either cracked black pepper sauce or roasted garlic butter (supplement €7)
(7, 9, 11, 12, 1)

To Finish

Warm apple and berry crumble served with sauce anglaise and vanilla bean ice-cream (5 flour, 6,7,11)

Homemade Pavlova with Irish strawberries, seasonal berries and freshly whipped cream (Contains allergens 7, 11)

Chocolate and hazelnut mousse with chocolate ganache (7,11)

Selection of Glenown ice cream with fruit coulis in a wafer basket (5 nuts,6 flour,7,8,11)

Freshly brewed tea or coffee

Only €60 for 2 people including a glass of sparkling wine each