



Starter

Crispy Irish Pork Belly

Salt baked Baby Beetroot, Apple & Cinnamon Jam (4, 6, 7, 12, 13, 14)

Killary Fjord Mussels

In Jack the Lad I.P.A. Cream Sauce served with Garlic Bread (4, 7, 11, 12, 14)

Black pudding & Wild Mushroom Toast

Black Pudding and a selection of Wild Mushroom served on Sourdough toast with Celeriac Remoulade (4, 6, 13, 14)

Killary Fjord Oysters

Spicy Red Pepper Coulie & Lime (2,4,11,14)

Steak & Lamb Kidney Tartlet

Petite Tartlet Topped with Candy Bacon & Pickled Red Onion (4, 6, 12, 13, 14)

Goat Cheese Brûlée

Lovage Herb Oil, Roast Vegetable Salad, Strawberry Balsamic Reduction & Candied Red Onion (4, 7, 12, 14)

Mains

Panfried Ray Wing

Mediterranean Couscous, Mussel & Mixed Bean cassoulette, topped with Basil Pesto Salsa (4,7,9,11,12,14)

Slow Braised Lamb Shank

Champ Potato, Red Cabbage, Red wine Roasting Jus, Seasonal Vegetables & Crispy Onion(7,12,14)

Parmesan & Orange Crusted Duck Leg

Fondant Potato, Seasonal Vegetables & Orange Jus (6,7,14)

Irish Sirloin Steak (Supplement - €7)

10 oz Sirloin steak cooked to your liking, Creamed Potato, Seasonal Vegetables & Pepper Sauce (7,12,14)

Ovenbaked Supreme of Chicken

Streaky Bacon Boulangère Potato, Celeriac puree, Seasonal Vegetables & White Wine Sauce (7, 12, 14)

Cauliflower Steak

Porcini Mushroom stuffed Ravioli, White Wine Sauce, Basil Pesto, & Crispy Onions (2, 4, 7,12, 14)

Desserts

Banoffee Pie

Vanilla Ice-Cream (2,4,6,7)

Chocolate & Raspberry Brownies

Pistachio Ice-Cream (2,4,6,7)

White chocolate Cheesecake

Pistachio Ice-Cream (2,4,6,7)

Vegan & Gluten free Raspberry Frangipane Tart

Vegan Vanilla Ice-Cream (2,8)

3 courses €39.50 per person

2 courses €34.00 per person

ALLERGENS

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|--------------|----------|-----------------|---------------|
| 1. Peanut | 5. Lupin | 9. Fish | 13. Mustard |
| 2. Tree Nuts | 6. Eggs | 10. Crustaceans | 14. Sulphites |
| 3. Sesame | 7. Milk | 11. Molluscs | |
| 4. Wheat | 8. Soya | 12. Celery | |