



TO START

Root Vegetable Soup

homemade brown bread, Irish butter (G)(MK)(SP)(CY)©

Classic Caesar Salad

baby gem, herb croutons, bacon lardons, parmesan cheese (G)(F)(MK)(MD)©

Golden Fried Brie

mixed leaves, oat flakes, tomato and red peppers relish (MK)(E)(G)(SP)

Duck Liver Parfait

mixed leaves, caramelised red onions, brioche toast (MK)(G)(E)(SP)©

Goats Cheese Tartlet

dressed mixed leaves, red onion jam, balsamic dressing (MK)(E)(G)(SP)

Goatsbridge Trout Pate

sourdough, pickled cucumber, capers, horseradish cream (MK)(F)(G)(SP)

MAINS

Quigley Butchers Angus Striploin Steak (Supp €8)

10oz certified Angus, portobello mushroom, onion rings, french fries, peppercorn sauce (SP)(G)(E)(MK)(CY)©

Braised Feather Blade of Irish Beef

parsnip puree, red cabbage, wild mushroom sauce (SP)(MK)(CY)©

Pan Fried Supreme of Chicken

duchess potatoes, sprouting broccoli, pearl onion jus (CY)(MK)(SP)©

Roast Fillet of Salmon

jersey royals, buttered leak, samphire cream sauce (F)(SP)(MK)©

Green Pea Risotto

martini, saffron, spinach, parmesan shavings (MK)(SP)(CY)©

All main courses served with seasonal vegetables and potatoes

2 Course €33.00

3 Course €40.00

Tea and Coffee Included

ALLERGEN INDEX

G = Gluten, C = Crustaceans, E = Eggs, F = Fish, M = Molluscs,
S = Soyabeans, SP = Sulphites, P = Peanuts, MK = Milk, CY = Celery
MD = Mustard, SS = Sesame Seeds, L = Lupin, N = Nuts © = Coeliac Friendly

Our Beef is certified Irish origin