



Table D'Hôte Menu. 2 Courses € 26 3 Courses € 32

Served Sunday to Friday all night.

SOUP

Soup of the day, homemade brown bread
(Contains 1, 2, 10, 11)

SEAFOOD TERRINE

Seafood terrine, pickled beetroot, mixed leaves, port gel
(Contains 1, 2, 3, 5)

BACON AND CABBAGE

Irish bacon and cabbage spring roll, mixed leaves, parsley butter
(Contains 1, 2, 11)

GOAT CHEESE

Goat cheese croutons, mixed leaves, spiced poached pears, candied cherry tomatoes, blood orange dressing
(Contains 1, 2, 11)

CHICKEN AND MOZZARELLA

Chicken and Mozzarella croquette, baby spinach, red pepper coulis
(Contains 1, 2, 11)

MAIN COURSES

SIRLOIN STEAK

Chargrilled 8oz sirloin steak, herb potato gratin, Portobello mushroom, shallot pure, peppercorn sauce
(Contains 1, 2) (€5.00 supplement)

SALMON

Pan fried fillet of salmon, tomato and basil cous cous, fine beans, sauce vierge
(Contains 3, 5, 12, 11)

CHICKEN

Supreme of chicken, wild mushroom polenta cake, broccoli stems, Chasseur sauce
(Contains 1, 12, 13)

PUMPKIN

Pumpkin ravioli, Ratatouille, tomato broth, rocket, Parmesan
(Contains 1, 2, 11, 12)

While all of our main courses come fully garnished, you might like to consider sharing a side dish for €4.00

**Champ potatoes (2) Roasted rosemary potatoes (2, 11) Hand cut chunky chips (9)
Battered onion rings (2, 11) Buttered market vegetables (2)**

Please note that all our beef is of Irish origin

DESSERTS

CHOCOLATE ORANGE

Terry's chocolate orange cheesecake, orange blossom sauce, chocolate ice cream
(Contains 1, 2, 10, 11)

TOFFEE

Sticky toffee pudding, treacle sauce, honeycomb shards, vanilla ice cream
(Contains 1, 2, 10, 11)

CHOCOLATE AND PISTACHIO

Milk chocolate and pistachio mousse, cherry sorbet, white chocolate sauce
(Contains 1, 2, 10, 11)

CUSTARD TART

Baked custard tart, summer berry compote, crème Anglaise
(Contains 1, 2, 10, 11)

CHEF'S SMASHED CHOCOLATE

Served with Regular Tea or Coffee

(Contains 1, 2, 10, 11)

€5.00

'Food Allergies and Intolerances'

Before you order your food and drinks, please speak to a member of our staff who are fully trained in allergy awareness.

If you have a food allergy or food intolerance please refer to the end of the menu, where the allergens are listed numerically and presented in that format under each menu item.

Allergen Index

No.1	Eggs	No.8	Soya
No.2	Milk	No.9	Sulphur Dioxide
No.3	Shellfish	No.10	Nuts
No.4	Molluscs	No.11	Cereals Containing Gluten
No.5	Fish	No.12	Celery
No.6	Peanuts	No.13	Mustard
No.7	Sesame	No.14	Lupin