



## *A la Carte Menu*



### *Starters*

*Chefs Fresh Soup of the Day 2,8*

*Chefs Seafoods Chowder 2,5,7,8*

*Crispy Duck and Vegetable Spring Rolls (2) 2,1,4*  
*Dressed Baby Leaves, Sweet Chilli, Soy and Hoi Sin Dressing*

*Parfait of Chicken and Duck Livers*  
*Red Onion Marmalade, Warm Brioche €10.00 1,2,8,10*

*Roulade of Irish Smoked Salmon, Kilmore Crab and bay prawns €10.50*  
*Mango and chilli salsa 1,2,4*

*Pan Seared Dublin Bay Prawns in chilli, garlic And ginger €12.00*  
*Served with Toasted Ciabatta Croutes 2,1,7,10*

## Main Courses

*Char Grilled 8oz Dry Aged Hereford Fillet Steak,  
Dijon Mustard and Wild Mushroom Fricassee, Brandy Cream 1,3,7*

*Char grilled 10oz Prime Hereford Sirloin Steak,  
Black Peppercorn Sauce, Sauté Potatoes 1,3,7*

*Baked Supreme of Free Range Chicken Wrapped in Serrano Ham,  
Feta Cheese, Sundried Tomatoes & Basil, Linguini Pasta, Tomato Ragout 7*

*Slow Roasted Half Shoulder of Slaney Valley Lamb  
Basil Olive Oil Mash, Petit Pois, Red Wine Jus 1,9*

*Crispy Silverhill sliced Duckling  
Served on a bed of egg noodles and stir fried vegetables  
Soy and hoi sin sauce 1,3,7,11,9*

*Baked Fillet of Atlantic Hake  
Sautéed Baby Spinach, Lemon Beurre Blanc 1,7,4*

*Vegetarian Madras curry  
with pilaf rice and Poppodoms  
1,7,9*

*Penne Pasta & Mediterranean Vegetables  
In Tomato And siracha Chilli Sauce (v) 1,7,9*



### *Side Orders*

*€4.00*

#### *Melody of Vegetables*

*Sauté Mushrooms in garlic butter*

*Creamed Baby Spinach*

*Tomato and Red Onion Salad, Aged Balsamic Dressing*

*House Fries*

*Skinny Fries*