

TASTE “Sample” MAIN COURSE SPECIALS

Slow roasted lamb rump served with garlic and rosemary gratin, tomato and mint jus, honey roasted parsnips (c)

€3 Supplement

Bouillabaisse: taste style fish stew of mixed seafood in a rich fennel and tomato sauce served with herb mash (c)

€2 Supplement

Pan-fried John Dory with crisp prosciutto, basil mash, topped with a black olive and anchovy tapenade, sauce vierge (c)

€2 Supplement

Marinated Barbary duck breast, green beans, spiced sweet potato puree, orange and vanilla compote (c)

€3 Supplement

Oven baked seabass on crisp sautéed potatoes tossed with wilted greens and chorizo, smoked paprika and white wine cream (c)

€3 Supplement

Surf & turf –8oz rib eye steak, seared scallops with tempura prawns, Cashel blue cheese cream, and garlic mash (c)

€5 Supplement

Fillet of beef, flat cap mushroom and caramelised onions, served with potato rosti, garlic jus (c)

€5 Supplement

Please note: this is a guide only as to the style of specials available in conjunction with our present set menu

vegetarian options available nightly (please see server)

All our Beef & Poultry is of 100% Irish origin

Proprietors: Greg & Georgina Murphy