

Starters

Natural smoked haddock and prawn risotto, crème fraiche, parmesan and home dried cherry tomatoes

Chefs soup of the evening

Wild game terrine infused with port wine and juniper, plum jam, toasted brioche

Fresh crab salad with dressed rocket leaves, lime and fennel

Pork belly confit, apple and ginger puree, celeriac remolade, calvados jus

Main courses

10oz rib-eye steak, café de Paris butter, potato rosti, homemade onion rings, baby leaf salad

Bouillabaise; French style fish stew of monkfish, prawns, mussels, salmon and roasted vegetables in a rich tomato and fennel sauce

Roast supreme of chicken, herb mash, buttered cabbage and a mushroom veloute, onion marmalade garnish

Oven baked seabass on creamed leeks, spring onion and dill potato cake, tomato chutney

Marinated haunch of venison steak, celeriac and potato dauphinoise, green beans, roast garlic jus

Desserts

Orange and hazelnut parfait, drunken fruits

Rich home baked chocolate brownie, crème caramel and baileys custard

Mulled wine and cinnamon poached pear, vanilla panacotta

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Digestif cocktail: blended cocktail of crème de menthe, crème de cacao, baileys, frangelico and cream (ideal if time conscious or as a light dessert)

2 courses €23.95 / 3 courses €26.95

All our Beef & Poultry is of 100% Irish origin

Please note: vegetarian options available nightly (please see server)