

Winter Dinner Menu

Available every night

Starters

Crisp roll of chicken with brie and thyme, cracked pepper aioli, chilli oil

Soup of the evening ©

Warm black pudding and baby potato salad with bacon and apple relish,

Baked flat cap mushroom, sundried tomato pesto & goats cheese ©

Bruchetta of confit duck with onion marmalade, red wine and star anise syrup

Tempura prawns with candied pineapple, spiced orange dressing

Main courses

Oven roast supreme of chicken on a creamy mushroom and serrano ham risotto, tomato oil ©

Market fish of the evening, spring onion and garlic mash, citrus and dill butter ©

Penne pasta tossed with spinach, roasted vegetables and black olives in our own rich tomato and ginger sauce, parmesan and herb oil

Slow roasted belly of pork, apple and raisin compote, balsamic reduction ©

Pan seared lamb rump, dauphinoise potatoes, tomato and mint jus ©

Whole roasted rib eye of beef, flat mushroom with caramelised onions, Creamy pepper and cognac sauce, creamy mash (€3 supplement) ©

Vegetarian option available on request (please see server) © = celiac friendly

All main courses served with seasonal vegetables

Puddings

Homemade chocolate brownie, chocolate caramel, vanilla ice cream

Homemade meringue with vanilla cream, berry compote, crushed nuts and butterscotch ©

Vanilla panacotta with a mulled wine syrup, shortbread ©(without bread)

Warm Spiced pear and winterberry crumble

Baked tangy lemon and lime tort

3 course €25 per person (Sun-Fri all night ,, Sat until 7pm)

€30 per person (after 7pm Sat)

Please note: if you do not wish to have 3 courses we would be glad to substitute a course for a glass of house wine

Proprietors: Greg & Georgina Murphy

All our poultry & beef is of 100% Irish origin

