

Appetisers

KINSALE MUSSELS Toasted with Garlic Breadcrumbs	€8.50
HOMEMADE CHICKEN LIVER PATE Butter smooth Paté served with Cumberland Sauce	€7.90
GOLDEN FRIED MUSHROOMS Served on a Vegetable Mayonnaise	€7.90
DINGLE BAY CRAB CLAWS Tossed in a Garlic Butter Sauce	€14.90
KIDNEYS MADEIRA Juicy Lambs' Kidneys & Mushrooms spiked with the flavours of Madeira	€8.50
GRILLED CRAB CAKES With Chilli & Soy Dressing	€8.90
HONEY & CAJUN SPICED CHICKEN WINGS	€8.50
GRAVADLAX (HOME-CURED SALMON) Served with Mixed Leaves with Honey Mustard Dressing	€10.90
½ DOZ. KINSALE OYSTERS - NATURAL	€10.90
½ DOZ. KINSALE OYSTERS Cooked gently in their own juices and finished under the grill with Beurre Blanc Sauce	€11.90

Soups

SEAFOOD CHOWDER	€7.50
CUP OF CHOWDER	€4.90
SOUP OF THE DAY	€4.90

Fish Dishes

BAKED FILLET OF COD With a julienne of Vegetables & Hollandaise & Corriander Glaze	€18.50
MEDALLIONS OF MONKFISH Pan fried with Ginger, Spring Onion and Lime Dressing	€24.90
KING PRAWN SCAMPI Atlantic Prawns deep fried and Served with Tartare Sauce	
	Main €25.90
	Starter €12.90
GRILLED BLACK SOLE ON THE BONE With Lemon & Parsley Butter	€29.50
PAN SEARED EAST COAST SCALLOPS In Garlic & Basil Served with Cauliflower Purée	
	Main €26.90
	Starter €13.90

ALL MAIN COURSES ARE SERVED WITH A SELECTION OF VEGETABLES OR SALAD AND POTATOES



Meat Dishes

HONEY ROASTED RACK OF SLANEY VALLEY LAMB €25.90
Rosemary & Garlic Jus

SKEAGHANORE FARMYARD DUCK €24.50
(Duck cooked 2 ways)
Pan-roasted Duck breast with a Confit of Duck leg served with
Redcurrant & Cassis Reduction

GRILLED SIRLOIN STEAK 8oz €19.50

RIB EYE STEAK 10oz €22.90

PRIME FILLET STEAK 8oz €28.50

All steaks served with a choice of Black Pepper Sauce, Mushroom &
Red Wine Sauce or Garlic Butter

ALL OUR BEEF IS 100% IRISH

Vegetarian Dishes

VEGETABLE MILLI FEUILLE €15.90
Layers of Puff Pastry filled with Vegetables cooked in a
Light Cream Sauce

BAKED ARDSALLAGH GOATS CHEESE €11.90
In Puff Pastry with Sundried Tomatoes and Basil Pesto

