



Starter Selection

Savoury Chicken Salad,

Finished with a Creamy Caesar Dressing €8.95

Goats Cheese & Spinach Tartlet,

with a Sweet & Sour Beetroot Relish €8.95

Deep Fried Chicken Wings,

Tossed in Chipotle Butter, served with a Garlic Mayonnaise €8.95

Moules Mariniere

Fresh Mussels with a Garlic & White Wine Cream Sauce €8.95

Soup of the Day

Served with a Freshly Baked Crunchy Roll €5.95

Main Courses

Grilled Medallions of Beef,

Served with a Jameson & Peppercorn Cream Sauce
€28.00

Pan Fried 10oz Sirloin Steak,

Served with a Jameson & Peppercorn Cream Sauce
€24.50

Roast Rump of Lamb,

On a Bed of Mint Mash with a Redcurrant & Rosemary Jus
€25.50

Oven Baked Escalope of Chicken,

On a Bed of Buttermilk & Spring Onion Mash,
With a Wild Mushroom Cream Sauce
€20.50

Local Silverhill Roast Half Duck,

Served on a Bed of Red Cabbage,
Finished with an Orange & Caraway Jus
€23.50

Cajun Baked Fillet of Salmon,

Pineapple Salsa & Harissa Yoghurt
€20.50

Vegetarian Risotto

With Wild Mushrooms & Sundried Tomatoes,
Served with Garlic Bread €17.95

Main Courses Served with Fresh Vegetables & Potatoes

Additional Side Orders

Home Made Chips €3.95
Fresh Market Vegetables €3.95
French Fried Onion Rings €3.95
Sauté Mushrooms €3.95
Sauté Onions €3.95

Dessert Selection

Salted Caramel Tart,

Roasted Peanuts, Chocolate Ganache finished with Banana Ice Cream

Fresh Fruit Meringue Nest

Served with a Fruit Coulis

Dark Chocolate Sphere

Served with Chocolate Ice Cream, Fruit Jelly &
Finished with Hot Chocolate Sauce

Chef's Cheesecake of the Day

Served with Flavoured Coulis

Warm Bramley Apple Pie,

Served with Crème Anglaise

€6.95

Tea & Coffee Selection

Freshly Brewed Bewleys Tea €2.90

Americano €2.90

Irish Coffee €6.95

Baileys Coffee €6.95

French Coffee (Hennessy) €6.95

Set Menu

4 Courses for €35 per person

Savoury Chicken Salad,

With a Creamy Caesar Dressing

Goats Cheese & Spinach Tartlet,

Served with a Beetroot Relish

Moules Mariniere

Traditional Mussels with a Garlic & White Wine Cream Sauce

Soup of the Day

served with a Freshly Baked Crunchy Roll



Grilled Medallions of Beef,

Served with a Jameson & Peppercorn Sauce

** €8 supplement applies to 4 Course Option **

Pan Fried 10oz Sirloin Steak,

Served with a Jameson & Peppercorn Sauce

** €5 supplement applies to 4 Course Option **

Oven Baked Escalope of Chicken,

On a Bed of Buttermilk & Spring Onion Mash,

With a Wild Mushroom Cream Sauce

Local Silverhill Roast Half Duck

Served on a Bed of Red Cabbage,

Finished with an Orange & Caraway Jus

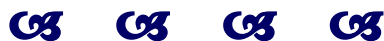
Cajun Baked Fillet of Salmon,

Pineapple Salsa & Harissa Yoghurt

Vegetarian Risotto

With Wild Mushrooms & Sundried Tomatoes, served with Garlic Bread

Main Courses are served with Fresh Vegetables & Potatoes of the Day



Salted Caramel Tart,

Roasted Peanuts, Chocolate Ganache finished with Banana Ice Cream

Fresh Fruit Meringue Nest

Served with a Fruit Coulis

Dark Chocolate Sphere

Served with Chocolate Ice Cream, Fruit Jelly & Hot Chocolate Sauce

Chef's Cheesecake of the Day

Served with Flavoured Coulis

 ***Freshly Brewed Bewleys Tea or Coffee***