

Early Bird Menu

6.00-7.30PM

€25.00 PER PERSON

3 COURSE MEAL

STARTER, MAIN COURSE, TEA OR COFFEE

MAIN COURSE, DESSERT, TEA OR COFFEE

* *Supplement Applies*

4 Course Dinner

CHOOSE ANY

STARTER, MAIN COURSE,

DESSERT, & TEA OR COFFEE

FROM THE ALA CARTE MENU

€32.00 PER PERSON

* *Supplement Applies*

ASTERISK DENOTES SUPPLEMENT CHARGE

* €1.00

**** €4.00

** €2.00

***** €5.00

*** €3.00

Wine of the Month €18

PLEASE ASK YOUR SERVER FOR DETAILS

FOOD ALLERGY INFORMATION:

*ALL 14 ALLERGENS ARE OPENLY USED
THROUGHOUT OUR KITCHEN,
TRACE AMOUNTS MAY BE PRESENT AT
ALL STAGES OF COOKING. PLEASE ASK
YOUR SERVER FOR FURTHER
INFORMATION.*

*1 –GLUTEN/2-CRUSTACEANS/3-EGGS/
4-FISH/5-PEANUTS/6-SOYBEANS/7-MILK/8-
NUTS/9-CELERY/10-MUSTARD
11-SESAME/12-SULPHUR DIOXIDE/
13- LUPIN/14-MOLLUSCS*

Vegetarian Dishes available on request

***Please be advised we can no longer split bills
for parties of 6 or more***

Starters

HOMEMADE CREAM SOUP OF THE DAY €5.50

The Chef's choice served steaming hot with fresh breads

1,6,7,8,9,11

CAESAR SALAD (V) €8.00

Crispy Gem Cos leaves, Crispy Bacon, Shredded Chicken

1,3,6,7,10

CLONAKILTY BLACK PUDDING SALAD €9.00

Grilled Black Pudding, tender leaves, pickled red onion

Pureed apple with sweet honey & mustard dressing

1,10,11

GARLIC MUSHROOMS €9.00

Golden Crumbed Mushrooms served with seasonal salad

& Garlic Dip

1,3,6,7,8,11

DUCK SPRING ROLLS €9.00

Shredded confit of duck wrapped in pastry, served with

Sweetened plum sauce

1,3,6,9,10,11

GOATS CHEESE SALAD (V) €9.50

Goats Cheese rolled in toasted hazelnuts with mixed leaves,

Pomegranate seeds, beetroot & a reduced balsamic glaze

8,9

SHRIMP TEMPURA €9.50

Golden fried shrimp in a light butter, with seasonal leaves,

& sweet chilli mayo dip

1,3,4,7,11

Salad

CHICKEN CAESAR SALAD (V) €17.00

Lemon Peppered fillet of Chicken and bacon tossed in

Cos lettuce with Parmesan cheese and croutons

served with a garlic cream dressing

1,3,6,7,10

SEASONAL COLD MEAT SALAD (V) €17.00

A Selection of fresh homemade salads, mixed leaves &

Dressing 1,3,10

SALMON SALAD €17.00

A Selection of fresh homemade salads, mixed leaves &

Dressing 4

HEALTHY OPTION €16.00

Hot Blackened Beef salad with Mango, Coriander & a

Vinaigrette & Soya dressed salad

3,6,8,9,10

Main Courses

	8oz	10oz
SIRLOIN STEAK	€27.00****	€29.00****

SURF N TURF €30.00****
Grilled Sirloin Steak & Sautéed Tiger Prawns 4,14

All Steaks are served with potato dish, sautéed mushrooms and onions and your sauce of choice

LOCAL COMERAGH LAMB €21.50***
Braised shank of lamb on a bed of chive mash with lardons of bacon, shallots, Button mushrooms and roast gravy 7,9

SEAFOOD PIE €18.00
Salmon, Cod & Smoked Haddock in a cream sauce with a baked potato crust & Cheddar cheese 4,7,9,10

Irish Chicken Supreme €19.00
Roast chicken supreme on a bed of champ, baby spinach, Portobello mushroom with baby spinach and herb crumb, Pickled sweet chili pepper stuffed with cream cheese and chive. Served with basil cream 1,7,10

THAI CHICKEN CURRY (V) €17.00
Sautéed strips of Chicken in a lemongrass, chilli, Coconut milk & served with boiled rice 6,7

PENNE CARBONARA (V) €15.50
ADD CHICKEN €16.50
Sautéed pasta in a rich creamy mushroom, bacon & garlic sauce, gratinated with Parmesan cheese & slices of Garlic Bread 1,3,7,10

FRESH CATCH OF THE DAY €20.00
Locally sourced fresh fruit, served with potato & vegetable Dish of the day, ask your server for more details 4

Desserts

APPLE CRUMBLE €6.50
*Traditional Apple filling with crispy buttery crumble, classic
Comfort food at its best served with hot custard sauce
1,3,6,9*

VANILLA CRÈME BRULEE €6.50
*Classic baked egg custard garnished with a vanilla bean
Ice cream & wild berry compote
3,7*

SEASONAL FRESH FRUIT PAVLOVA €6.50
*Piled high with fresh seasonal fruits & sweet cream,
Dusted with icing sugar, drizzled with wild berry compote
3,7*

BREAD & BUTTER PUDDING €6.50
*An old fashioned flavoured pudding with layered slices of
Butter bread, raisins, beaten egg and scented with Baileys
Cream Liquor, served with sweet custard
1,3,6,7*

CHOCOLATE FUDGE CAKE €6.50
*This chocolate fudge cake is rich & moist served warm with
A vanilla bean ice cream
1,3,5,7*

SELECTION OF ICE CREAM €6.50
*Set in a wafer basket
1,3,6,7,8*

Beverages

TEA €2.50
SPECIALITY TEAS €2.70
FRESHLY BREWED COFFEE €2.50 & €2.80
CAPPUCCINO €3.00
LATTE €3.00
IRISH COFFEE €5.50
FRENCH COFFEE €5.70
BAILEYS COFFEE €5.50
CALYPSO COFFEE €5.50

Wines

White Wines

Chile €20.00

Lazlo Sauvignon Blanc

A dry, fresh white fill of tropical fruit and distinctive herbaceous flavours. Good acidity and a long crisp finish

Chile €20.00

Lazlo Chardonnay

This wine is an excellent example of Chile's Central Valley chardonnay. It has beautiful pale colour with golden tones and a bouquet that displays ripe fruit characters. In the palate it is fresh with a great balance

Italy €22.00

Serra Di Pago Pinot Grigio

Lemony on the nose, with a delicious balance on the palate, this Pinot Grigio is a very easy-to-drink white

New Zealand €25.00

Kapuka Sauvignon Blanc

Classically Marlborough with bright fine lime citrus notes with pungent gooseberry aromas. A crisp refreshing and dry white wine. Lovely burst of green apples

Spain €27.00

Salterio Albrino

Fresh, crisp and elegant white wine from Rias Baixas in North West Spain. Full of rich ripe fruit of pear and peach. Balanced with a good acidity and a nice long finish.

Red Wines

Chile €20.00

Santiago Cabernet Sauvignon

Attractive deep red colour with youthful rim. Ripe, mulberry and blackcurrant fruit. Rich dark fruit on the palate with a delicious long aftertaste.

Chile €20.00

Lazlo Merlot

Dark ruby colour with purple highlights. The wine shows an elegant, harmonious flavour with fruit tones. Pleasant, well-balanced taste with medium body and soft tannins.

Australia €22.00

Peter Lehmann Wildcard Shiraz

A soft, fruit driven wine showing typical shiraz richness reined in by the soft tannin finish. This is a deliciously soft style of shiraz. The colour is cherry red with hints of dark plum and chocolate on the nose. A wine to given immense enjoyment in its youth.

Spain-Rioja €24.50

Pata Negra Crianza

Dark and bright cherry colour. Intense and complex nose, with aromas of red and black berries, spices and hints of vanilla. Full-bodied, fleshy and balanced/ spices, toasted flavours and long lasting finish.

Argentina €27.00

Broquel Malbec

The great care taken in producing this wine has resulted in a deep red almost violet colour with good dark forest fruit aromatics. This Malbec has good balance of depth and strength while the palate is ample, rich with delicate soft tannins culminating in a long finish.

Sparkling

Maschio Frizzante Tutela Prosecco €25.00

A Colour: Light straw yellow with a lively froth. Bouquet: White peach and orange blossoms. Taste: Fruit forward with peach and almond flavours.