



# DINNER MENU

## STARTERS

### SOUP OF THE DAY | €7

Served with Salted Irish Butter, Homemade Soda Bread (1w,3,7)

### CHAR SIU PORK | €13

Chinese Spice Infused BBQ pulled pork Served on a Savoury Crumpet with Micro Greens (1w,3,7)

### BAKED BRIE | €16

Served with Honey Candied Fresh Figs & Roasted Walnuts and Melba Toast (1w,3,7,8 walnuts,10,12)

### CHILLED SEAFOOD TASTING PLATE | €14.50

Horseradish Mayo Infused Crab, Dirty Martini Shrimp Maire Rose, Mango Infused Peppered Mackerel, Smoked Salmon Mousse, all Served with Crisp Melba Toast (1wheat,2,3,4,7,12,14)

## MAINS

### KLEFTIKO OF LAMB LEG | €25

Slow Roasted Leg of Lamb Served with Savoury Rice, Grilled Vegetables, Lamb Jus and Rosemary (7,12)

### HONEY GLAZED GRILLED HALLOUMI | €23

Served with Basmati Terrine & a Seasonal Vegetable Bouquet (7,8 pine nuts)

### CHANTERELLE INFUSED CHICKEN BREAST | €22

Served with a Cranberry & Apple Sauce, Buttered Mash, Seasonal Vegetables and Chicken Jus (7,12)

### TRIO OF FISH | €29

Sautéed Salmon Darn, Monkfish & Cod Served with Buttered Mash, Seasonal Vegetables and Turmeric Lemon Crème (4,7,8,12)

### CHARGRILLED SIRLOIN | €34

8oz Irish Beef Sirloin Served with New Potatoes and Seasonal Vegetables and a choice of Green Peppercorn Sauce or Bordeaux Red Wine Jus (7)

### GRILLED IRISH SARDINES | €15

Chili & Citrus Dressing, Served with Orange & Lime Grilled Wedges(2,4,7)

### CAPRESE BURRATA SALAD | €13

Burrata Served with Red Wine Caramelised Onions, Olive Oil Grilled Wine Tomatoes & Balsamic Pearls (7)

### DUCK BON-BONS | €15

Duck Confit Bon-Bons Served with Orange & Apple Gel with a Drizzle of Cherry Duck Jus (1wheat,3,7,10,12)

### FLAVOURS OF THE EAST TASTING PLATE | €13

Beetroot Hummus, Zucchini Baba Ghanoush, Turkish Cacik, Mediterranean Feta & Dill Dip Served with Crisp Melba Toast (1wheat,3,7)

### OSSOBUCO OF BRAISED BEEF SHIN | €28

Slow Roasted Beef Shin Served with Roaste Root Vegetables Served with Buttered Mash & Gremolata (7,12)

### CAULIFLOWER STEAK | €19

Cauliflower with Vegetable Crème, Served with Salsa Verde with Polenta and Tomato Glaze (7)

### SOLE PICCATA | €32

Pan Fried with Garlic Butters, Topped with Deep Fried Capers & Duof of Scallop Buttons Served with Roasted Lemon Wedge, New Potatoes, Steamed Asparagus & Prosecco Crème (2,4,7)

### OAK SMOKED DUCK BREAST | €33

Honey Bourbon Carved Duck Breast Served with Buttered Mash, Seasonal Vegetables, Baby Apples & Orange Slices (7,12)

## SIDES

FRENCH FRIES | €5

SWEET POTATO FRIES | €5

TENDER STEM BROCCOLI CHILLI & GARLIC OIL | €5

RICH BUTTERY MASHED POTATO (7) | €5

