

## Sample Menu (Available Sunday - Thursday)

Chef's Homemade Cream of Country Vegetable Soup, Brown Soda Bread

(CY/MK/WH1/SP/WH2/LP)

Asian Style Duck Spring Roll on a Bed of Dressed Leaves, Julienne Vegetables & Sesame Seed Salad, Sweet Chilli Jam

(WH1/MK/CY/SP/EG/SE/SY)

O'Neill's Black Pudding & Bacon Salad, Sauté Potato, Gem Lettuce, Honey Mustard Mayonnaise

(WH1/EG/MK/CY/SP/WH2/WH3/LP/MD)

Kilmore Quay Smoked Haddock & Leek Bake in a Saffron & Dill Sauce,
Topped with a Cheesy Gratinated Crumb

(WH1/MK/SP/CY/FH)

Chargrilled & Braised Feather Blade of Irish Beef, Crispy Fried Onion Rings, Creamed Potato, Red Wine Jus

(CY/SP/MK/WH1)

Chef's wine recommendation - Rosario Cabernet Sauvignon - Chile - Well Balanced & Smooth - €29.95

Oven Roasted Supreme of Chicken with Bacon, Sundried Tomato & Scallion Bread Stuffing, Tarragon Sauce

(SP/MK/CY/WH1)

Chunky Mixed Vegetables & Chickpeas in a Red Pepper & Tomato Thai Red Curry Sauce,
Basmati Rice, Crispy Poppadom

(Vegetarian) (SP)

Baked Fillet of Kilmore Quay Hake, Tomato & Basil Salsa, Black Olives, Prawn & Tomato Sauce (FH/CY/MK/SP/CS/MS)

Chef's wine recommendation - Vizconade de Barrantes Albarino - Spain - Fruity & Balanced - €34.00

All Main Courses Served with Market Fresh Vegetables—Add Chips €3.70

Dark Chocolate Torte, Vanilla Ice Cream, Winter Berry Compote (WH1/EG/MK)

Warm Apple Pie, Sauce Anglaise, Fresh Cream (WH1/EG/MK)

Lemon & Mango Cheesecake, Berry Gel, Toasted Coconut, Meringue Shards (WH1/EG/MK)

Bourbon Vanilla Ice Cream, Raspberry Sorbet, Mini Meringues & a Milk Crumb (MK/EG/WH1)

Freshly Brewed Tea or Coffee

3 Courses Including Tea/Coffee €42.00 pp

2 Courses Including Tea/Coffee €36.00 pp

ALLERGENS: PN - Peanuts / EG - Eggs / MS - Molluscs / TN - Tree Nuts

MK - Milk / CY - Celery / SE - Sesame / SY - Soya / MD - Mustard

WH1 - Wheat Flour/ WH2 - Semolina/ WH3 - Wholemeal /

WH4 - Wheat Bran /WH5 - Rve

FH - Fish / SP - Sulphites / LP1 - Barley /LP2 - Oats / CS - Crustaceans