



# Oysterlane

RESTAURANT  
Starters (€8)

Homemade Soup of the Evening,  
Served with Freshly Baked Breads (WH/CY/MK)

O'Neill's Black Pudding & Bacon Salad,  
With Sauté Potato, Spicy Rocket Leaves & Honey and Mustard Dressing,  
Topped with a soft Poached Egg (WH/EG/SP/MK)

Golden Fried Fishcake served with Tartar Sauce  
And a Red Onion, Fennel & Carrot Salad (FH/MS/CS/MK/WH/EG)

Breaded Tiger Prawns with a Crispy Vegetable Salad,  
Drizzled with a Sesame Seed & Soya Dressing (EG/MK/WH/SE/SY)

Parisienne of Melon in a Watermelon Syrup,  
Served with Mint & Caramelised Orange (SP)

## Main Courses (€18.50)

Slow Cooked Topside of Irish Beef,  
Served with Pearl Onion & Button Mushroom Jus (SP/CY)

Roast Supreme of Chicken served with a Baby Leek & Herb Stuffing,  
Celeriac Puree & Tarragon Jus (WH/SP/MK/SP/CY)

Baked Duo of Sea Trout & Haddock,  
Served with a Pea Purée and Prawn Cream Sauce (FH/MK/CS/SP)

Thai Green Vegetable Curry,  
Served with fragrant Steamed Rice (MK)

*Served with a selection of fresh market vegetables & potatoes*

## Desserts (€7.50)

Pavlova topped with Mint Infused Mango & Fresh Cream

Selection of Ice-Creams served with a Berry Coulis

Hazelnut & White Chocolate Chip Brownie,  
With a Caramel Sauce & Strawberry Ice-Cream

Homemade Raspberry Panna Cotta, Served with a Brandy Snap & Fresh Cream

(WH/EG/PN/TN/SP/SE/MK)

&

Freshly Brewed Tea or Coffee

**4 Courses Including Tea/Coffee €32 pp**

ALLERGEN	ABBREVIATION
Peanuts	PN
Tree Nuts	TN
Sesame	SE
Wheat	WH
Lupin <small>(type of seed/flour)</small>	LP
Eggs	EG
Milk	MK
Soya	SY
Fish	FH
Crustaceans <small>(crabs, lobsters, shrimps)</small>	CS
Molluscs <small>(oysters, mussels, scallops)</small>	MS
Celery	CY
Mustard	MD
Sulphites <small>(preservatives)</small>	SP