



DINNER MENU

SMALL PLATES

Homemade soup of the evening, guinness and treacle brown bread 9

Warm chilli chicken salad, green leaves, satay dressing 12

Pulled pork croquettes, harissa mayo, curried aioli 13

Wild atlantic prawn pil-pil, chilli, garlic, olive oil, ciabatta 16

Sourdough bruschetta, organic yellow and red tomatoes, garlic 12

LARGE PLATES

Spinach, artichoke, feta, roulade of parma ham wrapped chicken, roasted pepper sauce, creamy spring onion, mash, seasonal vegetables 26

Slow cooked confit of silver hill duck, honey and blackberry jus, roasted duck fat parsnips, glazed red cabbage 26

Kilmore quay pan-seared sea bass, creamy buttered crab, lemon sauce, pineapple & mango, parsnip chips 28

Slow cooked short rib of Irish beef, creamy colcannon, tender stem, beef jus 26

Chargrilled cauliflower steak, citrusous cous-cous, roasted pistachio and almonds, red pepper, black olive, caper salsa 24

10oz Irish rib-eye steak, portobello mushroom, onion marmalade, peppercorn sauce chips 38

Roasted seasonal vegetable gnocchi, creamy basil and parmesan sauce 24

Vegetable thai green curry, basmati rice (Chicken or Prawn 6) 24

SWEET PLATES

Mixed Spring berry crumble, burnt brandy and coconut custard 10

Raspberry cheesecake, praline, shortbread crumb 10

Morello cherry trifle, madeira sponge, sherry jelly, vanilla cream 10

Selection of artisan Irish ice-cream 8

A minimum of one main course per person is required. We do not offer a sharing experience. Allergen menu available on request. Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. A detailed allergen menu is available on request; however, we are unable to provide information on other allergens outside of the fourteen legal allergens. Menu subject to seasonal change. Our beef is 100% Irish origin.