

Dinner Menu

Starter

Soup of the Day.

€ 4.95

Roasted Pumpkin *Cannelloni* with walnuts, gorgonzola, mozzarella gratin & tomato sauce.

€ 7.50

Fishcake & Saffron Aioli, with mixed leaves salad.

€ 7.50

Caesar Salad.

Starter €7.50 / Main € 12.50

Ravioli of Duck, Prunes & Coriander with cacciatora sauce.

€ 8.00

Pan Seared *Scallops*, with celeriac puree & grilled chorizo.

€ 9.50

Saucisson of *Foie Gras* with rhubarb chutney & toasted brioche.

€10.00

A 10% service charge will apply to parties of 6 or more.

Our beef is sourced from Ireland & Germany.

Main Course

Spinach & Ricotta *Tortellini*, with rocket pesto, cherry tomato & parmesan cheese.

€ 14.00

Duck Leg Confit, roast onion & thyme rosti, beetroot, asparagus & porto jus.

€ 15.90

Chicken Paillard, mushroom tagliatelle & parmesan cheese

€ 16.00

Pan Fried Fillet of *Seabream*, clam & mussel ragout with mixed vegetables, creamy white wine sauce.

€ 18.00

Roast Rump of *Lamb* with mushroom duxelle, roasted butternut squash , garlic & rosemary mash potato, red wine jus.

€ 18.50

Panfried Fillet of *Hake*, goats cheese & asparagus tart, truffle mash potato & chive beurre blanc.

€ 19.00

Escalope of *Veal*, parma ham & sage, with roasted pumpkin & white wine sauce.

€ 19.50

Grilled *Ribeye of Beef*, brochette of mushroom & red onion, chunky chips & pepper sauce.

€ 22.00

Side Orders

Mixed Green Salad	€4.00
Rocket Salad <i>with Parmesan shaving's.</i>	€4.00
Garlic Fried Potatoes	€3.00
Basmati Rice	€3.00
Oven Roasted Pumpkin	€4.00
Homemade Chunky Chips	€5.00

Dessert

Tiramisu.

€ 6.00

Warm Chocolate *Brownie*, pistachio ice cream & chocolate sauce.

€ 6.00

Apple & Cinnamon *Strudel*, vanilla ice cream & rhubarb compote.

€ 6.00

Passion Fruit & Raspberry *Eton Mess.*

€ 6.00

Ice Cream in a tuile basket.

€ 6.00

Selection of *Cheese.*

€ 7.00

Tea & Coffees

Americano/Espresso	€2.00
Cappuccino/ Double Espresso/ Latte	€2.95
Tea	€2.00
Herbal Teas, <i>Earl Grey/Green Tea/Peppermint/Camomile</i>	€2.95

Digestifs

Hot Stuff

Irish Coffee, <i>Jameson/Coffee/Sugar/Cream</i>	€5.25
French Coffee, <i>Brandy/Coffee/Sugar/Cream</i>	€7.00
Calypso Coffee, <i>Tia Maria/Coffee/Cream</i>	€6.00
Baileys Coffee, <i>Baileys/Coffee/Cream</i>	€6.00

Whiskey, Whisky

Macallan, <i>Highland, Single Malt, 12 yrs</i>	€6.75
Middleton, <i>Very Rare, 2006</i>	€16.50

Liquor (Dry)

Grappa di Moscato	€6.75
Armagnac, <i>Janneau</i>	€6.75
Cognac Remy Martin VSOP	€6.25

Liqueur (sweet)

Neat, Cubed or Crushed

Tia Maria, <i>Coffee</i>	€4.75
Limoncello, <i>Lemon</i>	€6.25
Jagermeister, <i>Herbs</i>	€4.95
Cointreau, <i>Orange</i>	€4.95
Sambuca, <i>Star Anise</i>	€4.75
Crème de Menthe, <i>Peppermint</i>	€4.75
Amaretto, <i>Almonds</i>	€4.95