

A La Carte Menu

Starters

Warm Smoked Chicken & Brie Melt

Red Onion Marmalade, Tossed Seasonal Salad

Chunky Seafood Chowder

Salmon, Cod, Smoked Haddock in a Creamy Soup

Homemade Soup of the Day

Served with Homemade Brown Bread

Chicken Liver Parfait

Port & Black Tuber Indicum Truffle, Cumberland Reduction

Wild Atlantic Seafood Tasting Plate

Crispy Calamari, Crab Claws & Mussels in Garlic Butter, Toasted Crustini

Honey Glazed Baby Back Pork Ribs

Homemade BBQ Smokey Sauce, Red Slaw

Helvic Mussels

In A Rich Creamy Garlic Veloute, Toasted Garlic Bread

Mains

Honey Glazed Roast Cushion of Lamb

Caramelised Perl Onion, Champ Potato, Jus Scented Rosemary Roti

Roast Supreme of Hake

Topped with Prawns, Tapenade of Black Olives, Tomato Confit, Pesto Oil

Mains Continued

Pan Seared Breast of Chicken

Sundried Confit Tomato, Basil Pesto, Mozerealla Cheese Melt, Crispy Pancetta,
Tomato Ragout Sauce & Rocket Leaves

Pan Fried Seabass Fillets

Roast Mediterranean Vegetables, Crispy Pancetta, Lemon Scented Veloute Sauce

Honey Roast ½ Crispy Duck

Fondant Potato, Crispy Panetta, served with a piquant Orange & Gin Reduction

Surf & Turf on the Rock

7oz Prime Irish Fillet Steak & Prawns Served with Trio Sauces to Compliment
(€3 extra Crab Claw Option)

“Steak on the Stone” & Certified Prime

Irish Beef Chargrilled

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| Sirloin Steak | 8oz | 10oz | 12oz |
| Ribeye | 8oz | 10oz | 12oz |
| Fillet Steak | 8oz | 10oz | 12oz |

**All Steaks served with French Fries, Onions, Sauté
Mushrooms,
Choice of Pepper Sauce or Garlic Butter**

Add Sides €3.50