

Pistachio and orange duck liver pate

rhubarb & cranberry chutney on brown bread

Sauteed wil mushroom

sauteed oriental vegetables in a light coconut and lemongrass curry sauce, served with brown rice

Sticky chicken wings

with tangy barbecue sauce and blue cheese dip

Ce | M | Eg

Eg | G | M | SO2 | N | Sy

Cr | F | Mu | N | Se | Sy |Gf

kcal

kcal

kcal

MAINS

Pan fried venison steak

soy glazed baby beetroots, roasted celeriac puree, blackberry and port jus

kcal Cr | M kcal

Grilled beef fillet and tiger prawns dill mash potatoes, creamy green peppercorn sauce

Herb crusted turbot fillet

baked potatoes, clams, samphire and butter sauce

kcal

M | F | Ms | Sy | SO2 | G

Ce | M | Sy |SO2 | G

Trio of seafood

monkfish, scallop, tiger prawns, saffron cauliflower puree and grilled cauliflower

Cr | F | M | Ms kcal

Mu | N | Pe | Se | Sy

Chicken Bang Bang

sauteed oriental vegetables with mixed soices in light coconut & lemon sauce, with basmati rice

kcal

Chicken and tiger prawn linguine

regular or celiac linguine pasta with tarragon, white wine sauce and Parmesan

Cr | Eg | M | Mu | SO2 | G

kcal

DESSERTS

served with Coffee or Tea

Creme Brûlée

served with vanilla ice cream

EG | M | C | V

370kcal

Almond & hazelnut chocolate mousse cake

with vanilla custard and vanilla ice cream

EG | G | M | N | C

575kcal

Bay's Eton mess

with mixed fresh berries, fruit coulis and whipped cream

Eg | M | V 241kcal

Caramel baked cheese cake

cranberries & forest fruit compote, salted caramel ice cream

EG | N | Sy | C | V | WF

Irish artisan passion fruit sorbet

with fresh mixed berries

C|V|VE

181kcal

Irish artisan ice creams

EG | M | C | V

ask your server for today's flavour