



Evening Group Menu

Includes any choice from the menu below

{2-Course €21.95} {3-Course €24.95}

Please note on some items supplements may apply

TO START

**The House Rustic Fresh Soup of the Evening,
Nut Brown Loaf
€5.00**

**Traditional Roasted Chicken Caesar Salad,
Bacon Slivers, Parmigiano Shavings, Garlic Croutons, Coated In Our Anchovy Dressing
€8.25**

**The House Seafood Sauvignon Cream Chowder,
Nut & Treacle Brown Loaf
€6.50**

**Jumbo Prawn Cocktail,
Brandy & paprika mayo, crisp lettuce, lemon twist
€8.25**

**Pork belly & Clonakilty Black Pudding Roulade,
Apple Chutney
€6.75**

**Warm Creamy Soft Ardsallagh Goats Cheese & Crushed Nut Roulade,
Roast Beetroot, sour dough toasties (V)
€6.95**

MAIN DISHES

**Seared Thyme Chicken Fillet,
Bacon Mousse, Creamy Champ, Steamed Greens &
Mushroom Cream
€14.95**

**Roast Honey Glazed Half Duck,
Buttered cabbage, Potato Quenelle, Sweet Plum
Reduction Jus
€16.95**

**Pan Seared Fillet of Salmon,
Creamy Sauté Potatoes, Marinated Roast
Vegetables, Fennel & Whiskey Cream
€15.25**

**Grilled 8oz Hereford Rib Eye Steak,
Portobello with Sweet Onions, Buttered Mash,
Green Peppercorn Cream / Garlic Butter
€19.95 (€2.50 supp on Early Bird)**

**Pan Seared Medallions of Monkfish,
Creamy Mash, Baby Roast Fennel, saffron & chervil
salsa
€17.95 (€2 supp on Early Bird)**

**Giganti egg pasta parcels filled with ricotta &
Asparagus,
Parmesan & Tarragon Cream, Garlic Croutes (V)
€13.95**

**Fish Special of the Day
€ Market Price (€2supp on Early Bird)**

EXTRAS ON THE SIDE

Not included in set price

Skinny Fries €2.50 Side Salad €2.75 Creamed Potatoes €2.50 Vegetables €2.50 Sautéed Onions & Mushrooms €2.50

HOUSE TREATS

Homemade Apple & Pear Crumble, Fresh Cream €5.95

Warm Dark Chocolate Fondant, Strawberry Compote & Vanilla Ice Cream €5.95

Cookie & Vanilla Cheese Cake, White Chocolate Sauce €5.95

Traditional Crème Brulee, Amaretto Biscuits €5.95