



OCCASSIONS LUNCH MENU

Any choice from the menu {1-Main Course €13.95}, {2-Course €18.95}
or {3-Course €22.95}

TO START

*The House seafood sauvignon cream chowder,
nut & treacle brown loaf*

*The House rustic fresh soup of the day,
nut brown loaf*

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

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

*Traditional roasted chicken Caesar salad, bacon slivers, parmigan shavings, garlic croutons, coated in our
anchovy dressing*

MAIN DISHES

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

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

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

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

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

HOUSE TREATS

Homemade apple & pear crumble, & fresh cream

Warm dark chocolate fondant, strawberry compote, & vanilla ice cream

Cookie & vanilla cheese cake, white chocolate sauce

Traditional crème brulee, amaretto biscuits

This menu is for groups of 6 or more pre booked for lunch.

**All our beef is Hereford raised in Tipperary, Ireland
Our poultry is from Cunningham foods in the heart of the Golden Vale, Ireland
Our fish is from Four Leaf Clover, Catchment area SAO 27.**