MARGARITA MARINATED PRAWNS
baby gem, olives, lime aioli (4, 5, 13)

STUFFED ROASTED PORTOBELLO MUSHROOMS
goat cheese, toasted walnuts, rocket pesto (6, 7, 13)

BOURBON & MALT VINEGAR STICKY PORK BELLY
pickle raisins, charred apple (13)

PORT ROASTED SHORT RIB OF BEEF CROQUETTE
celeriac & prune remoulade (5, 6, 13)

CONFIT DUCK LEG RILLETES
sourdough croutes, Cointreau mayo (1, 5, 13)

SALT & PEPPER SQUID
orange & gin aioli (3, 5, 13)

SHERRY & SOY GLAZED CHICKEN WINGS (1, 13)

BROILED SEMOLINA 3 CHEESE GNOCCHI
wild mushrooms, spinach, toasted hazelnuts,
mozzarella beignets, white wine volute (1, 5, 6, 7, 9, 13)

GALWAY GOATS CHEESE TARTLET
caramelized red onion, toasted tree nuts,
rocket pesto, salad leaves (1, 5, 6, 7, 13)

SEAFOOD CORNER
PAN ROASTED FILLET OF HAKE
18.95
cassoulet of mixed beans, red pepper, tomato,
roquet, lemon creme fraiche (2, 6, 9, 13)

FISH & CHIPS
18.95
fish of the day, tartar sauce, chips (1, 2, 5, 13)

TIAN OF CRAB
13.50
mix leaves, pickle cucumber, tomato,
chives creme fraiche, wasabi, garlic bread (1, 4, 5, 6, 13)

CRISPY MAC & CHEESE
(1, 5, 6)

SWEET POTATO FRIES
FETA CHEESE SALAD
(6, 13)

MIXED GREEN VEGETABLES
(6)

CHOCOLATE LAVA CAKE WITH VANILLA ICE CREAM (1, 4)

COOKIE DOUGH PARFAIT (1, 4, 7)

SELECTION OF ICE CREAM
(6)

For dinner inclusive packages there is a €7 supplement on the steaks