



# THE YARD

KITCHEN / BAR

## Menu

€28 - 2 COURSE | €35 - 3 COURSE

### STARTER

Sweet Potato Coconut Soup with Herb Oil. (1,13)

Pan Fried Crispy Garlic and Ginger Prawns With Salad Sundried Foccacia.  
(1,2,4)

Crispy Panko Galway Goats Cheese with Red Onion Marmalade, House Salad  
and Pesto Oil. (1,2,5)

Wild Atlantic Seafood Chowder. (2,5,7)

### MAIN COURSE

Oven Roast Chicken Supreme over Champ Mash, Baby Carrots, Shallots,  
Bacon, Mushroom and Red Wine Juis. (7)

Pan Seared Atlantic Salmon with Baby Potatoes, Red Onion, Broccoli Stems  
and Hollandaise Sauce. (2,5,6)

10 Oz Sirloin Steak grilled, served with sauteed mushrooms, onions, cherry  
tomatoes and House Salad. With pepper Sauce or Garlic Butter (7,13)  
€8 Supplement

House Veg Curry with Roast Medley of Veg, steamed Basmati Rice. Add  
chicken or Tofu. (4,10,12)

Allergens: 1. Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Dairy  
8. Tree nuts 9. Celery 10. Mustard 11. Sesame 12. Sulphites 13. Lupin 14. Molluscs



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### DESSERT

Homemade Warm Chocolate Brownie with Black Forest Strawberry Ice Cream. (1,5,6)

House Signature Citrus Lemon Lime Cheesecake with Vanilla Ice Cream.

Winter Berry Ice with Chocolate Dome Mint Chocolate Leaf. (5,6)

Warm Chocolate Fondant with a Caramel Sauce and Vanilla Ice Cream. (1,5,6)

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