



Dinner Menu

Starters

Soup of the evening

7,9

Baby Gem Caesar Salad, Crispy Streaky Bacon,
House Caesar Dressing, Parmesan Cheese and Sour Dough Crouton

1,3,4,7,10

Oak Smoked Salmon, Seasonal Salad, Lime Vinaigrette,
Horseradish Crème, Brown Bread Crouton

1,3,4,6,7,8,9,10,11

Doherty's Black Pudding, Poached Egg, Sauté Potato, Crispy Bacon
Hollandaise Sauce, Soft Herbs

1,3,4,7,9,10

Crispy Filo Duck Spring Roll, Chilli and Orange Jam, Asian Slaw

1,3

Mains

Pan Roast Chicken Supreme, Potato Fondant, Carrot Puree,
Roasted Tenderstem Broccoli and Natural Jus

1,7,9,10

Westmeath 10oz Sirloin Steak, Caramelised Onions, Peppercorn Crème Sauce

7,9,10 (€7 Supplement)

Slow Cooked Beef Cheek, Parsnip Puree, Braised Red Cabbage, Braising Liquid

7,9

Pan Seared Fillet of Sea Bass, Roast Red Pepper Sauce, Tomato & Olive Salsa

4

Pan Roast Venison Steak, Jerusalem Artichoke Puree, Buttered Spinach, Jus

7,9

Butternut Squash Risotto, Aged Parmesan Cheese, E.V. Olive Oil

7,8

All main dishes served with vegetables and potatoes 7,9,12

Desserts

Bramley Apple Crumble, Vanilla Bean Crème Anglaise, Ice Cream

1,3,6,7,8

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream

1,3,6,7,8

Strawberry Pavlova, Whipped Cream, Macerated Strawberries, Berry Coulis

3,6,7,8

Selection of Ice Creams and Sorbets, Berry Compote

1,3,6,7,8

€32.50 3 Course

€29.50 2 Course

Allergens: 1=Cereals 2=crustaceans 3=eggs 4=fish 5=peanuts 6=soybeans 7=milk 8=nuts 9=celery 10=mustard
11=sesame seeds 12=sulphur dioxide 13=lupins 14=molluscs