

Set Menu

Starter – Mains - Just € 30.00 Starter - Mains - Dessert -Just € 36.00

Includes a glass of our house white or red wine (175ml)

Starters

Classic Caesar Salad Crispy smoked bacon, garlic croutons & grated parmesan with a classic Caesar dressing

Bruschetta (v) Vine tomatoes on toasted sourdough, fresh garlic, black olives, basil pesto & parmesan shavings

Soup of the Day Made with the freshest of market vegetables served with house Guinness bread

Deep Fried Brie With a seasonal salad, pumpkin seeds, relish & cranberries

Main Courses

Braised Feather Blade of Beef With potato rosti or mash, honey roast veg & gravy

Pan Fried Fillet of Seabass Sauté baby potatoes, cherry tomatoes & spinach caper butter

Asian Stir-Fried Noodles with Vegetables & grilled chicken In sesame oil, sweet chilli & soya sauce

Mushroom Risotto

A creamy risotto with garden peas, parmesan cheese & fresh mushrooms (GF, Dairy free & Vegan on request) Add Tiger Prawns €6

Desserts

Warm sticky toffee pudding Luscious, warm sticky steamed pudding with rich butter scotch sauce & vanilla ice cream

Profiteroles with fresh cream Little choux buns filled with cream & covered with chocolate Sauce

Warm chocolate brownie Moist chocolate cake served with a gooey chocolate sauce & vanilla ice cream <u>Pornstar Martini</u> <u>Special</u> <u>€10</u>

Please inform a member of staff of any food allergies before ordering. Many of our dishes can be adapted to suit allergy needs. Allergen information is available on request. Some of our dishes may contain nuts. The person next to you may have a dish that contains nuts. Subject to availability.

Individual Courses will be charged at A La Carte Prices