



À La Carte Menu

Starter

Goats cheese drizzled with red pepper emulsion €9.00
Vine ripened tomato salad, pickled Lusk cucumber 3, 7, 10

Duck salad €9.50
Confit of duck, rocket leaves, poached pear, honey & balsamic dressing 6, 8, 9

Chicken liver pâté €10.50
Pistachio crumb, plum chutney and warm crispy brioche 1, 3, 5, 7

Slow cooked pork belly with an apple reduction €9.50
Braised red cabbage & a butternut squash purée 12

Pan fried king scallops €10.50
Cauliflower purée, samphire and chorizo butter 7, 14

Beef carpaccio €11.95
Rocket, parmesan shaving balsamic reduction and extra virgin olive oil 7, 10

Soup of the day €7
Your server will advise

Main Course

From The Sea

Grilled fillet of salmon €27.00
Salted cod, cauliflower purée, wilted greens, caper, tomato and beurre blanc 4, 7, 9

Catch of the day €22.95
Your server will advise

Make any of our steaks Surf N Turf by adding €6

From The Mibrasa Charcoal Oven

Irish beef fillet €28.00

French fried onion rings, mushroom fricassee and vine tomato 1

10oz sirloin steak €27

French fried onion rings, mushroom fricassee vine tomato 1, 7, 12

10oz rib eye steak €27

French fried onion rings, mushroom fricassee vine tomato 1, 7, 12

Roast ½ of Silver Hill duck €27

With orange, zested mash, plum sauce, and braised red cabbage 1, 6, 7, 12

Glin valley chicken supreme €25

Clonakilty Black Pudding gratin, seasonal vegetables & calvados cream 1, 4, 6, 11

Grilled haloumi cheese €21

On a white wine & wild mushroom risotto 7, 9, 12

All meat served with choice of pepper sauce, garlic butter or red wine jus.

Dessert

€7.95

Double chocolate cheesecake

Dark chocolate sauce 1, 7

Oreo cheesecake

Vanilla ice cream 1, 7

Lemon tart

Wild berry fruit compote 1, 7

Selection of ice cream

Served with chocolate sauce 6, 7

Selection of Irish cheese plate €9.95

1, 7