

Main Courses

Sirloin Steak 10oz €28.00

Fillet Steak 8oz €32.00

Surf & Turf €32.00

(6 Mediterranean prawns & 5oz fillet steak)

All steaks are served with sauté onions & mushrooms & a choice of garlic, pepper or mushroom sauce

Chicken Supreme €19.50

Stuffed with chicken mousse served with a mushroom sauce

Chicken Fillet €19.50

With mozzarella cheese wrapped in par-ma ham, served with Guacamole & pepper oil

Cod & Salmon €21.00

Layered salmon & cod with a wholegrain mustard cream sauce

Salmon in puff pastry €19.50

With a leek & tarragon cream sauce

Crispy Skin Salmon Fillet €18.50

With spinach & béarnaise sauce

Grilled Seafood Platter €30.00

Salmon, haddock, cod, king prawns, crab claws, Mediterranean prawns with deep fried oyster & garlic butter

Fish of the Day

Please see blackboard for to-day selection

All our main courses are served with a portion of gratin potatoes

Side Orders €3.00

gratin potatoes, Homemade chips, mash or baby potatoes, mixed salad, feta salad, ceasar salad, avocado & bacon salad, vegetables of the day

(please ask your server what choice of vegetables are available)

For food allergens please see back

Starters

- Seasonal Homemade Soup** € 5.50
Served with fresh wheaten bread.
- Cajun Chicken Caesar Salad** € 7.50
Served with crisp cos lettuce croutons and Caesar dressing.
- Chicken Spring Roll** € 7.25
With noodles and shredded spiced carrot .
- Goats Cheese Crostini** € 9.50
With tomato and beetroot
- Seafood Gratin** € 7.80
Poached seafood with leeks in fish cream sauce topped with melted cheese.
- Avocado and Crab** € 9.50
Served with grapefruit and ginger
- Dill Fish Cake** € 7.50
Served with tomato chutney.
- Atlantic Prawn and Crab Claws** € 10.50
Grilled with garlic butter.
- Prawn píl - píl** € 9.50
Garlic, chilli sambal and olive oil served sizzling hot
- 1/2 Dozen of Carlingford Oysters** € 10.50
Served natural with lemon and shallot dressing or Tempura with horseradish cream and tomato concasse.
- Frogs Legs** € 7.50
Deep fried with herb butter.

Our Suppliers

Morgan Fine Fish

Omeath

Suppliers of all our prime fish and lobsters

Tony Kierans

Dundalk

Irish Chicken, shellfish and salmon

Total Produce Dundalk

Suppliers of local Irish vegetables and salads

Alan MacGuinness Wines

Dundalk

Suppliers of Premium and Organic Wines

Brenda Coppas

Dundalk

All Dairy Produce

Tavanamore Meats

Hackballscross

and Coyle Meat

Dundalk

Suppliers of all Irish Beef

Upton Foods

Monaghan

Supplier of all dry goods



John O'Connell

Desserts

Sticky Toffee Pudding

(served with warm toffee sauce & ice cream)

Flavoured Cheese Cake

(served with ice cream & fruit sauce)

Crème Brule

(served with fruit compote & homemade shortbread
biscuit)

Amaretto & Blueberry Fool

(crushed amaretto biscuit with blueberry compote &
yogurt)

Eton Mess

(fresh strawberries with strawberry liqueur, meringue
pieces, ice cream & fresh cream)

Homemade Apple crumble

(served warm with ice cream)

Daily Special

(please ask what's available)

All €7.25

Selection of Cheese

€8.50

Dessert Wine

€7 per glass

If undecided why not indulge in our
White Chocolate Surprise Dessert Cocktail...

(Frangelico liqueur, baileys cream liqueur & chocolate
liqueur, touch of ice cold cream served in a chocolate
coated martini glass)

Or

for that sweet caffeine kick try our
Dessert Espresso Martini...

(Finlandia pure vodka, coffee liqueur, shot of espresso,
honey served in an ice cold martini glass)

€8.50

Tea / Coffees

Americano	€2.80
Latte	€3.25
Cappuccino	€3.25
Espresso	€3.00
Double Espresso	€3.25
Tea	€2.50
Herbal Teas	€2.50

Speciality Coffees

Irish Coffee (Whiskey)	€5.80
French Coffee (Brandy)	€5.80
Calypso Coffee (Tia Maria)	€5.80
Baileys Coffee (Baileys)	€5.80
Jamaican Coffee (Rum)	€5.80
Amaretto Coffee (Amaretto Liqueur)	€5.80

Digestifs

Port
Brandy
Liqueurs

