-1900- A la Carte Menu

Starters				
Soup of the day Freshly prepared daily served with homemade Guinness brown bread	4.95 d.			
Braised pork cheek Ham hock croquette, pickled red cabbage, apple, pork crackling, ciden	9.95 <i>r jus.</i>			
Spiced tempura squid Pickled ginger salsa, hoi sin dipping sauce	9.95			
Warm Goat Cheese salad Heirloom Beetroot, candied walnuts, white balsamic dressing.	8.95			
Fried quail egg & boudin noir Crispy Parma ham, pear & lime puree	9.95			
Seafood Smokies Medley of fresh & smoked seafood, lemon and dill veloute, gruyere an crust	9.95 ad herb			
Charcuterie board A selection of cured meats & cheeses, mixed nuts & pickles with fresh breads	14.95 h homemade			
1900- Mains				
Pan fried fillet of hake Butterbean & chorizo Cassoulet, Sauce Vierge & Salsa Verde	19.95			
Poached fillet of lemon sole Sundried tomato, basil poached hens egg, Lemon & dill sauce	21.95			
8oz Beef Burger Pretzel bun, Dubliner cheddar, tomato relish & chunky chips	16.95			
Enniscorthy Lamb Trio Slow roast shoulder, best end cutlet, mini casserole, fondant potatoes	23.95 & mint jus			
Saddle of rabbit Confit fennel, poached peach, saffron potato, Parma ham, madeira ju	22.95 s.			
Free range Ballyhaunis Chicken Roast Supreme, Stuffed Ballotine, Gratin potato, Goats cheese cream Please inform your server of any Dietary requirements and we will do our very best to adapt to				

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All our meats are a minimum of 28 days matured to achieve the maximum flavour and tenderness by our master butcher **Harry Buckley**. Harry ensures all our steaks are Irish Hereford Prime.

8 oz. Fillet Steak	28.95
Fried wild mushrooms	
10 oz. Sirloin Steak	24.95
Fried wild mushrooms	
10 oz. Rib Eye Steak	23.95
Fried wild mushrooms	
26 oz. Tomahawk Steak for Sharing	41.95
Fried wild mushrooms, crispy fried onion	

All our Steaks are served with a delicious choice of sauces or flavoured butters, mash & Hand Cut chips.

Béarnaise - Peppercorn - Chateaubriand - Garlic Butter-Café de Paris Butter Side Orders €3.95

Potato Gratin Onion Strings	Creamed Mash Hand Cut Chips	Green Salad Wilted Greens
	Desserts	
Sticky toffee puddin Fizzy caramel, clotted of	C	€5.95
White Chocolate & Pa Fresh Raspberries, Fru	assionfruit Cheesecake it Coulis	€5.95
Lemon Meringue Pi Vodka & Wild berry sh	e ot, Raspberry coulis, Wild berries	€5.95
Selection of ice creat	m or sorbets	€5.95
-1900- Cheese select Selection of Irish & Eur	ion ropean cheeses, crackers, chutney,	€9.95 fresh fruit

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