



VALENTINE'S DAY MENU 2019 -3 COURSE SET MENU £30

STARTERS

SOUP OF THE DAY, HOMEMADE BREAD & IRISH BUTTER (V)

HOME BAKED TEAR AND SHARE BREAD WITH OLIVE OIL & BALSAMIC VINEGAR WITH A CHOICE OF TWO ADD-ONS (PER COUPLE):

FRIED FETA WITH HONEY & WALNUTS
BONELESS BEEF SHORTS
BOWL OF OLIVES

BUTTERMILK FRIED CHICKEN
GAME SAUSAGES
CRISPY CHILLI PRAWNS

ALL ADDITIONAL ADD-ONS £5

MAINS

PAN-FRIED FREE RANGE CHICKEN SUPREME, CEP & OUTDOOR BRED BACON CREAM, POTATO GRATIN & ROASTED LOCAL VEGETABLES

SLOW-COOKED DAUBE OF IRISH MOILED BEEF, SEASONAL VEGETABLES, POTATO GRATIN, ROAST SHALLOT AND RED WINE JUS

GRILLED FILLET OF ORGANIC GLENARM SALMON, CAPER & CRAB BUTTER, SEASONAL VEG & POTATO GNOCCHI

VEGAN CRISPY FRIED CAULIFLOWER KATSU CURRY, PEPPERS, ONIONS, SPINACH, SMOKED ALMONDS & BASMATI RICE (N)(V)

CHARGRILLED 8OZ IRISH PICANHA RUMP STEAK (£4 SUPPLEMENT)

35 DAY HIMALAYAN-SALT-AGED 10OZ IRISH RIBEYE (£6.00 SUPPLEMENT)

35 DAY BONE-AGED 10OZ CENTRE-CUT FILLET STEAK (£8.00 SUPPLEMENT)

(ALL STEAKS SERVED WITH PINK PEPPERCORN SAUCE, ONION RINGS & TRIPLE-COOKED FAT CHIPS)

DESSERTS

STICKY TOFFEE PUDDING WITH SALTED CARAMEL ICE CREAM

VEGAN APPLE AND BERRY CRUMBLE WITH VEGAN BERRY ICE CREAM (N)(V)

VANILLA PANNA COTTA WITH BLACKBERRY COMPOTE AND LEMON & THYME SHORTBREAD

WHITE CHOCOLATE & TIRAMISU CHEESECAKE WITH CHERRIES & VANILLA ICE CREAM

FAIR TRADE RASPBERRY & CHOCOLATE TORTE, RASPBERRY RIPPLE ICE CREAM (N)

SELECTION OF IRISH CHEESES, OAT BISCUITS, WINTER CHUTNEY & ORGANIC LOCAL HONEY (£2.50 SUPPLEMENT)

PLEASE NOTE THAT OUR DISHES MAY CONTAIN ALLERGENS SUCH AS NUTS OR SHELLFISH. PLEASE ASK YOUR SERVER IF YOU REQUIRE ANY INFORMATION ABOUT ANY OF OUR DISHES OR IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS. OUR DISHES MAY ALSO CONTAIN TRACE ELEMENTS & WE CANNOT GUARANTEE THAT OUR DISHES ARE FREE FROM TRACE ELEMENTS OF NUTS, GLUTEN AND OTHER ALLERGENS. A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO TABLES OF 6 OR MORE.