

2 COURSES DINNER €23

Choose any main course with a Starter or Dessert

Striploin Steak Supplement €5

Fillet Steak Supplement €8

STARTERS

Chef's Homemade Soup of the Day €5.50

Served with a selection of breads (6,9) (Bread contains 1,6,8,11)

Dingle Bay Chowder €6.95

Brunoise of vegetables, locally sourced fresh fish & chef's selection of fresh herbs in a creamy white wine sauce (2,4,6,9,10,12,14)

Classic Buffalo Wings €6.95

Original buffalo recipe with Frank's Hot sauce served with a cool Cashel Blue cheese dip and celery sticks (3,6,9)

Spicy Lamb Koftas €7.50

Two skewers of minced lamb served with homemade tzatziki & red onion pickle (3,6)

Duo of Smoked & Poached Irish Salmon €8.50

Delice of poached Atlantic salmon, wasabi & sesame seed crust, Ballycotton smoked salmon with horseradish cream cheese, lemon gel & cucumber ketchup (4,6,11)

Hot & Cold Goats Cheese €8.50

Crispy coated Ardsallagh goats cheese beignet, whipped goats cheese, beetroot carpaccio, spiced nuts, Cumberland sauce & micro leaf salad (1,3,6,8)

MAINS

Fish & Chips €16.95

Crispy beer battered locally sourced fresh fish of the day, homemade tartar sauce, minted peas & charred lemon (1,3,4,6,12,14)

Slatney Valley Lamb Shank €18.95

Red wine & rosemary infused lamb shank, served in it's own sauce with creamy mash & parsnip crisps (1,4,5,6,9,12)

Roast Fillet of Hake €16.95

Creamy basil mash, slow roasted tomato conis, garlic infused vine cherry tomatoes & basil pesto (4,6,7)

Pan Seared Breast of Chicken €16.95

Clonakilty black pudding & spinach stuffed fillet of chicken, wrapped in smoked bacon, sautéed kale, baby carrots, mustard mash & a mushroom & tarragon infusion (1,6,10,12)

10oz Striploin €25.00

21 day aged 100% Irish beef striploin steak, served with white onion puree, fondant potato, fresh thyme, char-grilled beef tomato (6) Choose your sauce or flavoured butter, Irish whiskey & pepper sauce (4,5,12). Served with potatoes/French fries & vegetables, Café de Paris (4,6) or Garlic butter (6)

8oz Fillet €28.00

21 day aged 100% Irish beef fillet steak, served with white onion puree, fondant potato, fresh thyme, char-grilled beef tomato (6) Choose your sauce or flavoured butter, Irish whiskey & pepper sauce (4,5,12). Served with potatoes/French fries & vegetables, Café de Paris (4,6) or Garlic butter (6)

100% Irish Beef Burger €15.50

Smoked cheddar cheese, crispy bacon, smoked paprika mayo, beef tomato, baby gem leaves, onion bap served with French fries (1,3,6)

Creamy Spinach & Wild Mushroom Pasta €13.95

with Bacon €14.95 with Chicken €15.95
Tagliatelle with wilted spinach, wild mushrooms, in a creamy white wine sauce with fresh parmesan cheese, rocket & a rocket pesto, served with garlic crostini (1,3,6,7,12)

Oven Roasted Breast of Silver Hill Duck €18.50

Braised red cabbage, thyme and apricot mash, red wine and pomegranate jus (5,6,12)

DESSERTS

Raspberry & Toasted Almond Roulade €6.95

Crisp light meringue, raspberry compote, fresh cream & toasted almonds (3,6,8)

Belgian Chocolate Brownie €6.95

Rich chocolate & walnut brownie chocolate mousse, caramel ice-cream, candied hazelnuts & salted caramel sauce (1,3,6,8)

Vanilla & Cinnamon Bread & Butter €6.95

Served with vanilla, sauce Anglaise, fresh cream (1,3,6)

Lemon Shortbread in a glass €6.95

Shortbread crumb, lemon curd, lemon marzipane with vanilla scented shortbread biscuits (1,3,6)

Cardamom, Apple & Rhubarb Crumble €6.95

Poached apple & rhubarb, cardamom scented crumble with sauce Anglaise and rhubarb ice-cream (1,3,6)

HOT BEVERAGES

Barry's Tea	€2.50
Herbal Tea	€2.50
Americano	€2.50
Espresso	€2.50
Cappuccino	€3.00
Latte	€3.00
Decaf Coffee	€2.50

SPECIALITY COFFEES

Irish Coffee	€5.95
Bailey's Coffee	€6.25
French Coffee	€5.95

KIDS MENU SERVED UNTIL 8PM

Allergens

1. Cereals / Gluten
2. Crustaceans
3. Eggs
4. Fish

5. Soya Beans
6. Milk
7. Peanuts
8. Nuts
9. Celery

10. Mustard
11. Sesame
12. Sulphites
13. Lupin
14. Molluscs