

Evening Menu

STARTERS

Today's Homemade Soup €6.95

Served with a selection of homemade breads & farmhouse butter (1a, 1d, 6, 8, 9, 10, 11, 12)

Seafood Chowder €7.95

Root vegetables, white wine, Chef's choice of Ballycotton seafood, dill, smoked paprika served with a selection of homemade breads (1a, 2, 4, 6, 8, 9, 10, 11, 12, 14)

Buffalo New York Style Chicken Wings €8.50

Buffalo New York style chicken wings, served with Frank's hot sauce, Cashel blue dip & celery sticks OR honey, chili, spring onion & sesame seeds OR Smoked hickory BBQ sauce (5, 6, 9, 11)

Ballymaloe Irish Beetroot & Ardsallagh Goat's Cheese Bon Bons €8.95

Beetroot hummus, Granny Smith apple & fennel salad (1a, 3, 6)

Char Grilled Chicken Salad €7.95 Main Course €11.95

Shredded baby gem, smoked bacon lardons, rustic potatoes, sun-dried tomatoes, parmesan shavings, garlic & parmesan dressing (1a, 3, 6, 7, 12)

Prosciutto Wrapped Asparagus €9.95

Candied balsamic drizzle, walnut & blue cheese crumb (6, 8- walnuts)

MAINS

28 Day Dry Aged, 100% Certified Black Angus Irish 10oz Sirloin Steak €26.95

Served with onion mash, char grilled tender stem broccoli, crispy fried onions and roast garlic and thyme butter or red wine and rosemary jus. (1a, 5, 6, 9, 10, 12)

Prime Irish 8oz Hereford Beef Burger €16.95

Served with crispy bacon, Monterey jack cheese, lettuce, guacamole, chipotle aioli & fries (1a, 1b, 3, 4, 5, 6, 11, 12)

Char Grilled Fillet of Pork €18.50

Served with sautéed spinach, creamy mash, heritage baby carrots, Irish Jameson whiskey and black peppercorn sauce (5, 6, 9, 10, 12)

Spiced Massaman Chicken Curry €15.95

With savoury rice, warm flatbread, mango chutney, toasted nuts, mint & coriander raita (1a, 2, 4, 6, 7 - Peanuts, 9)

Pan-seared Supreme of Chicken €19.95

Served with squash puree, crispy leeks and a tarragon and mushroom sauce (5, 6, 12)

Vegan Burger €14.95

flavoured with Indian spices, served with red onion pickle, Bombay aloo vegan mayo, shredded baby gem and red cabbage in a brioche bun (1a, 11, 12) Vegan

Slow Roasted Slaney Valley Lamb Shank €20.00

With roast garlic mash, roast root veg, lamb jus (1b, 4, 5, 6, 9, 10, 12)

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Beer Battered Cod €17.50

With dill salt, crushed minted peas, tartar sauce & fries (1a, 2, 3, 4, 5, 6, 12, 14)

Linguine €15.50

Rocket pesto, parmesan cream, pine nuts, ceps, fresh rocket, garlic oil, garlic & herb crostini

(1a, 3, 5, 6,7,10, 12) Add chicken €16.50

Maple, Miso Dijon Salmon €16.95

Seared fillet of salmon with a maple, miso and Dijon glaze served with, pickled red onion,

Mesclun leaves, watercress, rocket and pomegranate seeds (2, 4, 5, 10, 11, 12, 14)

Sides

Fries €4.00 (12)

Parmesan and truffle fries €4.95 (1a, 6)

Rocket and parmesan salad €3.95 (6)

Garlic and herb crostini €2.95 (1a, 6)

Crispy fried onions €1.95 (1a)

Vegetables €3.95 (6)

Creamy mash €3.95 (6, 12)

DESSERTS

Homemade Cheesecake €7.50

Our flavours change daily, please ask your server, served with Bourbon vanilla ice cream (1a, 5, 6, 8)

Warm Callebaut Dark Chocolate & Nutella Brownie €7.50

Honeycomb ice cream, milk chocolate sauce, chocolate crumb (1a, 3, 5, 6, 8-walnuts/hazelnuts)

Chilled Coconut & Lime Rice Pudding €7.50

Mango & coconut streusel (8- Almonds) Vegan)

Poached Pear & Almond tart €7.50

Almond crumb, vanilla ice cream, pear puree (1a, 3, 6, 8-almonds, 12)

Salted Caramel Mousse €7.50

Salted caramel popcorn, peanut brittle (3, 6, 7)

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ALLERGENS

- 1. Cereals
- 1. a Wheat
- 1. b Barley
- 1. c Rye

- 1. d Oats
- 2. Crustaceans
- 3. Eggs
- 4. Fish
- 5. Soybeans

- 6. Milk
- 7. Peanuts
- 8. Nuts
- 9. Celery
- 10. Mustard

- 11. Sesame
- 12. Sulphites
- 13. Lupin
- 14. Molluscs