

SET DINNER MENU

2 COURSE – €29

3 COURSE – €36

STARTERS

HOMEMADE SOUP OF THE DAY

*Served with a selection of breads
(1a, 1b, 1c, 1d, 5, 6, 9, 12)*

SEAFOOD CHOWDER

*Root vegetables, white wine, West Cork seafood,
smoked paprika. Served with our homemade
treacle brown bread
(1a, 1b, 1c, 1d, 2, 4, 5, 6, 9, 12, 14)*

CLASSIC CHICKEN

CAESAR SALAD
*crisp baby leaves, smoked bacon lardons, garlic
& herb croutons, shaved parmesan, with an
anchovy & garlic dressing
(1a, 1b, 1c, 1d, 3, 4, 5, 6, 7, 12)*

CREAMY BURRATA

*with heirloom tomatoes, basil pesto,
peppery rocket, extra virgin olive oil,
toasted ciabatta with aged balsamic glaze
(1a, 6, 7)*

BUFFALO NEW YORK CHICKEN WINGS

*With Frank's hot sauce, Cashel blue dip & celery sticks
8 wings (3, 6, 9)*

Succulent 10oz rib eye steak €10 supplement

MAINS

ALL our beef is 100% Irish SUCCULENT 10OZ RIB EYE STEAK

*Served with Blarney fries, onion rings
& a Jameson & peppercorn sauce
OR garlic butter. (€10 supplement)
(1a, 3, 6, 9, 12)*

BEER BATTERED COD

*with dill salt, mushy peas, tartar sauce & fries.
(1a, 2, 3, 4, 6, 12, 14)*

PRIME IRISH 8OZ HEREFORD BEEF BURGER

*In a brioche bun with crispy bacon, Dubliner cheddar cheese,
onions, gherkins, ketchup & mustard.
Served with crispy onion rings & Blarney fries.
(1a, 1c, 3, 5, 6, 10, 12)*

Vegan option available

SLOW ROASTED SLANEY VALLEY LAMB SHANK

*With creamy mash, roast root veg, lamb jus,
parsnip crisps & mint sauce.
(6, 9, 12)*

THAI RED VEGETABLE CURRY

*With steamed savoury rice, crispy poppadom,
peanut rayu & fresh coriander
(2, 4, 5, 7, 9, 11, 14)*

Also available with chicken

DESSERTS

DECADENT BELGIAN CHOCOLATE TART

*A rich velvety dark chocolate ganache set in a
crisp buttery pastry shell, finished with a
dusting of cocoa powder & chocolate curls.
Served with Bourbon vanilla ice cream.
(1a, 3, 5, 6)*

CHEF'S CHEESECAKE

*Creamy cheesecake on a crushed biscuit base.
Flavours change regularly.
Please ask your server for today's selection.
(1a, 5, 6, 8, 12)*

LEMON CURD & RASPBERRY PAVLOVA

*Crisp meringue with a soft centre, layered with lemon curd,
whipped cream & fresh raspberries.
(3, 6)*

STRAWBERRY SHORTBREAD

*Layers of buttery shortbread biscuits,
vanilla mascarpone & fresh strawberries.
Served with a drizzle of white chocolate sauce
(1a, 3, 5, 6, 8a)*

ALLERGENS

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|----------------|-------------|--------------|---------------|---------------|
| 1. Cereals | 3. Eggs | 8a. Almonds | 8f. Brazil | 11. Sesame |
| 1. a Wheat | 4. Fish | 8b. Hazelnut | 8g. Pistachio | 12. Sulphites |
| 1. b Rye | 5. Soybeans | 8c. Walnuts | 8h. Macadamia | 13. Lupin |
| 1. c Barley | 6. Milk | 8d. Cashews | 9. Celery | 14. Molluscs |
| 1. d Oats | 7. Peanut | 8e. Pecans | 10. Mustard | |
| 2. Crustaceans | 8. Nuts | | | |