



PRE-DINNER COCKTAILS €13

VODKA MARTINI NEGRONI FRENCH MARTINI
CLASSIC MARGARITA GIN MARTINI

STARTERS

SOUP OF THE DAY €7.50

Served With Brown Bread |1a|7|

**WILD MUSHROOM
ARANCINI (V)(VE)** €12

Mozzarella, Cream Spinach, White Wine
Cream, Parmesan Tuille |1a|3|7|

**DUBLIN BAY PRAWN
TORTELLINI** €15

Celeriac Cream, Chives, Prawns Butter
Sauce |1a|2|7|

IRISH CRAB SALAD €14

Lump Caviar, Pickled Shallots &
Radishes, Lemon Balm, Radish Broth
|3|10|

**KILMORE QUAY'S SEARED
SCALLOPS** €16

Jerusalem Artichokes, Ceps Mushroom,
Beurre Blanc, Lovage Oil |1a|7|

**BLUE BELL FALLS GOAT'S
CHEESE** €13.95

Honey & Thyme Goat's Cheese, Baked
Beetroot, Candied Walnuts, Apples &
Organic Leaves |7|8|12|

STEAKS

ALL OUR STEAKS ARE OF IRISH 'GRASS FED' HERITAGE AND DRY AGED FOR 28 DAYS

Sirloin Steak 10 oz

€35

Fillet Steak 8 oz

€38.50

Tomahawk 31 oz

(Sharing for two)

€80

All steaks are served with, Sautéed Mushroom & Spinach, Onion Strings, &
Chunky Fries |1a|7|

Surf & Turf Add Prawns €6

Choice of Sauces

| Black Peppercorn | Garlic Butter | Béarnaise |
|1a|3|7|



MAIN COURSE

PAN ROAST HALIBUT €32

Lemon Grass, Ginger, Red Pepper Coulis,
Curry Cream, Basmati Rice, Burnt
Cashew Nuts Served with Buttered
Green Beans |7|

**TIGER PRAWN & CLAM
LINGUINE** €24.95

Prawns, Clams, Baby Spinach, Shallots,
Parsley, White Wine Sauce |1a|3|7|

PAN FRIED SEABASS €28.95

Pan Fried Seabass with Fregola Pasta,
Langoustine Bisque, Grilled Artichokes,
Tomatoes & Samphire Gremolata |1a|2|9|

CHICKEN BALLOTINE €26

Seared Chicken, Chicken & Ceps
Mushroom Duxelles, Chicken Beignets,
Pomme Dauphinoise, Parsley Oil Cream
Served with Stem Broccoli
|1a|7|

SHORT GRAIN RISOTTO €21

Butternut Velouté, Chanterelle, Celeriac
Chips, Parmesan Cheese |7|V|

SIDES

€5

Mashed Potatoes |7|

Stem Broccoli |7|

**Fried Onion
Strings** |1a|7|

**Buttered Green
Beans** |7|

Green Salad |10|

Stealth Fries

ALLERGENS

1. Gluten: |a| Wheat| b) Rye| c) Barley| d) Oats| 2 Crustaceans: |a) Crab |b) Lobster |c) Cray
fish |d) Shrimps |e) Prawns |f) Krill |3 Eggs| 4 Fish|5 Peanuts| 6 Soybeans| 7 Milk| 8 Nuts:| a) Almonds| b)
Hazelnut| c) Walnuts |d) Cashew |e) Pecan| f) Brazil nuts| g) Pistachio| h) Macadamia |j)Queensland nut|
9 Celery|10 Mustard| 11 Sesame| 12 Sulphur dioxide| 13 Lupin| 14 Mollusks: |a) Snails b) Clams |c)
Oyster |d) Scallops |e) Mussels |f) Squid |g) Octopus| h) Cuttlefish.

All nut free dishes are prepared nut free, however not within a nut free environment.