



2 COURSE €44.95 - 3 COURSE €49.95

STARTERS

SOUP DU JOUR

Served With Brown Bread. |1a|7|9|

WILD MUSHROOM ARANCINI (V)

Mozzarella, Truffle Veloute, Parmesan Tuille. |1a|7|

CLASSIC CAESAR SALAD

Cos lettuce, croutons, pancetta bacon, soft boiled hen egg,
Caesar dressing, parmesan. |1a|3|4|7|10|

MAIN COURSE

CHICKEN BALLOTINE

Ceps Mushroom Duxelles, Braised Bok choi, Black Garlic Pomme Puree,
Chicken Jus. |7|9|12|

IRISH SALMON

Herb Crusted Salmon, Onion Cream, Braised fennel, Baby Potatoes and
Watercress Velouté. |7|

SWEET POTATO GNOCCHI V-Ve

Local Mushroom, Young Spinach, Cherry Vine, Cheese, Brandy Cream,
Parmesan Cheese, Toasted Walnut and Aged Balsamic. |1a|7|

PEPPERONI PIZZA |1A| 7

Crushed Italian Tomatoes, Tamburro Fior di Latte Mozzarella, Pepperoni

SIDES

Mashed Potatoes |7|€5 Green Salad |10|€5 Stealth Fries €5 Steam Broccoli €5

DESSERT

SELECTION OF DESSERT ASSIETTE

LIST OF 14 ALLERGENS:

1.Cereals Containing Gluten: a)Wheat, b)Rye, c)Barley,d)Oats, e)Spelt|2.Crustaceans:a) Crab, b)Lobster, c)Shrimps, d)Cray Fish, e)Krill|3.Eggs|4.Fish|5.Peanuts|6.Soybeans|7.Milk|8.Nuts:a)Almonds b)Hazelnut c)Walnut, d)Cashews, e)Pecan , f)Brazil Nuts, g)Pistachio, h)Macadamia, I)Queensland |9.Celery: Celeriac |10.Mustard |11.Sesame Seeds |12.Sulphur dioxide and Sulphite 13.Lupin |14.Molluscus:a)Clams, b)Oysters, c)Mussels, d)Snails, e)Octopus, f)Squid| V- Vegetarian |VE- Vegan |GF - Gluten free

