



STARTERS

SOUP OF THE DAY €11 Served With Brown Bread 1a 7 9	MUSSELS MARNIERE €14 Fresh Roarinwater Bay Mussels, Shallots, White Wine, Garlic Cream, Parsley 1a 7 12
WILD MUSHROOM ARANCINI (V) €14 Mozzarella, Truffle Veloute, Parmesan Tuille 1a 3 7	KILMORE QUAY'S SEARED SCALLOP ROLL €19 Fennel, Ratatouille Tartar, Chorizo Crumb, Pernard Cream Sauce 7 12
BOULLETES D'AGNEAU €14 Lamb Meatballs, Beetroot Humus, Yoghurt, Pitta Bread, Tomato Salad 1a 7 11	DUCK & FOIS GRAS TERINE €15 Toasted Sourdough, Gingered Apple Chutney, Young Leaf Salad 1a 12
DUBLIN BAY PRAWN TORTELLINI €16 Celeriac Puree, Burnt Leek, Chives, Cream Caviar 1a 3 7	BLUE BELL FALLS GOAT'S CHEESE (V) €15 Honey & Thyme Goat's Cheese, Baked Beetroot, Candied Walnuts, Apples & Organic Leaves 7 8 12

STEAKS

ALL OUR STEAKS ARE OF IRISH BREED ORIGIN PAR EXCELLENCE FROM OUR BUTCHER SPECIALIST FX. BUCKLEY'S & 28 DAY'S AGED

Sirloin Steak 10 oz €39	Fillet Steak 8 oz €47	Cote de Beouf 16 oz €52
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Porter House Steak 31oz (Sharing for two, will take a minimum of 30mins for cooking) €99

All steaks are served with, Sautéed Mushroom & Spinach, Onion Strings, & Pont Neuf Chips |1a|7|

Surf & Turf Add Prawns €6

Choice of Sauces Black Peppercorn Garlic Butter Red Wine Jus 1a 3 7 9 12
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MAIN COURSE

PAN ROAST HALIBUT €36 Lemon Grass, Ginger, Red Pepper Coulis, Curry Cream, Basmati Rice, Burnt Cashew Nuts Served with Buttered Green Beans 7	CHICKEN BALLOTINE €29 Seared Chicken, Ceps Mushroom Duxelle, Braised Bok Choi, Black Garlic Pomme Puree, Chicken Jus 7 9 12
TIGER PRAWN & CLAM LINGUINE €28 Prawns & Clams, Young Spinach, Chilli, White Wine, Shallots and Parsley 1a 3 7	PORK CHOPS €28 Sizzling Pork Chop, Salsify Cream, Orange, Buttered Parsley Potatoes, Glazed Carrots, Charcutier Sauce 7
ATLANTIC SEABASS €31 Pan Roasted Seabass, White Bean Cassoulet, Morteau Sausages, Clams, Lemon Salsa Verde 7 10 12	CAULIFLOWER STEAK (VE) €24 Puy Lentil Ragout, Tartare Vegetables, Red Pepper Cream, Feta Cheese, Toasted Hazelnut 9 V VE
BABY SCALLOPS RISOTTO €28 Butternut Velouté, Shitake Mushroom, Celeriac Chips, Parmesan Cheese 7 <i>Remove Baby Scallops to make this dish Vegan</i>	

SIDES

Mashed Potatoes 7	Stem Broccoli 7	Fried Onion Strings 1a 7
Pont Neuf Chips	Sautéed Onions	Creamed Spinach 7
Buttered Green Beans 7	Green Salad 10	Stealth Fries

PRE-DINNER COCKTAILS

€13		
VODKA MARTINI	NEGRONI	FRENCH MARTINI
CLASSIC MARGARITA	GIN MARTINI	

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.