



STARTERS

Seasonal Pickled Pear and Beetroot Salad,

Served with Baked Walnuts, Pomegranate Seeds and Sun-Dried Tomatoes,
Champagne and Tarragon Dressing
(Allergens 6,9,10)

Sean Cahir's Black Pudding Bon Bons,

Served with Ruby Apple Slaw, Sweet Tomato,
Chilli Jam and Micro Cress
(Allergens 1,3,6,7,9,10)

Aromatic Pulled Duck and Orange Croquette,

Served with Plum and Ginger Sauce
(Allergens 1,3,7,9,10)

Thai-style Wild Atlantic Pink Prawn Salad,

Served with Preserved Mango and Ginger, Cherry Tomatoes,
Baby Radish and Green Onions, Red Curry Dressing,
(Allergens 2,3,6,7,9,10,11)

Baked Brie with Honey, Figs and Thyme,

Served with Sun-dried Tomato Tapenade and Toasted Crispbreads
(Allergens 1,3,6,7,8,9,10)

Homemade Cream Soup of the Evening

(Allergens 7,9,10)

All dietary options are catered for, please inform your server of any particular requirements.

Our dishes may contain one or more of the following allergens indicated on our menu as follows:

1-Cereals/Gluten, 2-Crustaceans 3-Eggs 4-Fish 5-Peanuts, 6-Soybeans 7-Milk 8-Nuts 9-Celery 10-Mustard 11-Sesame Seeds, 12-Sulphur Dioxide & Sulphites 13-Lupin, 14-Molluscs

MAIN COURSE

Grilled 10oz Sirloin Steak,

Served with Crispy Onion rings, Creamy Cognac & Peppercorn Sauce
(Allergens 6,7,9,10) **€10.50 Supplement**

Guinness and Treacle Braised Irish Beef Short Ribs,

Served with Horseradish Champ, Glazed Root Vegetables,
Sweet Demi-Glace Reduction
(Allergens 1,6,7,9,10)

Pan Fried Supreme of Chicken,

Served with Roast Pepper Orzo, Romesco Sauce, Crispy Pancetta
(Allergens 6,7,9,10)

Honey and Mustard Glazed Bacon Loin Chop,

Served with Creamy Savoy Cabbage and Curly Kale,
Velouté of Caramelized Onion and Chorizo
(Allergens 7,9,10,12)

Tender Roast Rump of Lamb,

Served with Peral Barley, Smoked Bacon and Leek, Garlic Jus
(Allergens 1,6,7,9,10)

Fresh Market Catch of the Evening,

(Allergens 1,2,4,7,9,10,14)

Porcini Mushroom Ravioli

Bound in a Sun-Dried Tomato and Mediterranean Vegetable Fondue,
Green Asparagus
(Allergens 1,3,6,7,9,10)

As a family business we love to support as many small and local businesses as possible. Many of our suppliers are based in Clare, Limerick or Galway. Our beef, lamb and pork products are Irish. Our fish and seafood is supplied by Star Seafoods in Kerry and is Irish, whenever possible. We are proud to work with our suppliers to bring the freshest ingredients and the highest quality to our guests.

Our wonderful suppliers include:

St Tola Goats Cheese in Inagh, Burren Smoked Salmon in Lisdoonvarna, Celtic Salads in Bellharbour, C&M Foods in Tulla. Roughan Butchers in Ennistymon, Clare Foods in Kilnamona, Star Seafoods in Kenmare, Ashgrove Meats in Newcastlewest, Limerick Fruit Suppliers in Limerick City, Piggott Eggs in Gort, William's Gate Victuallers in Galway

DESSERTS

Warm Apple and Cinnamon Crumble Tartlet,

Served with vanilla bean ice cream

(Allergens 1,3,6,7,8)

Rich Belgian Chocolate and Almond Crouquant Opera Cake

(Allergens 3,7,8)

Individual Berries and Cream Pavlova,

Served with fruit puree

(Allergens 3,7,8)

Baileys and Caramel Cheesecake,

Served with vanilla cream & caramel sauce

(Allergens 1,3,6,7,8)

Selection of Dairy Ice Creams,

Served in a crisp wafer basket

(Allergens 1,3,6,7,8)

Warm Belgian Chocolate and Pear Tart,

Served with Ferrer Roche ice cream

(Allergens 1,3,6,7,8)

Served with Freshly Brewed Tea and Coffee

Liquor Coffee available on request - €7.50

Irish
French
Baileys
Calypso

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