

STARTERS

Ashes Black Pudding & Poached Pear Salad

*Maple Cured Bacon Lardons, Mixed Leaves,
Honey & Grain Mustard, Eves Smoked Tomato
Relish (6 wheat, 7, 9, 11, 13)*

Panko Crumbed Tiger Prawns

*Black Sesame Seeds, Mango & Rocket Salad,
Teriyaki Glaze (1, 2, 6 Wheat, 7, 9, 10, 11)*

Wild Atlantic Way Seafood Chowder

(1, 2, 3, 6 Wheat, 7)

Fresh Cream Soup of the Day (7,9)

Chicken & Mushroom Puff Pastry Vola u Vent

Tarragon Cream (6 wheat, 7, 11)

Dingle Gin & Beetroot Cured Salmon

*Fennel & Citrus Salad, Orange Segments,
Horseradish Crème Fraiche (3, 6, 9)*

Special Starter of the evening

(Please ask your server)

MAIN COURSES

Peppered 8oz Sirloin of Irish Beef

*Buttered Oyster Mushroom, Sauce Bearnaise,
Roast Shallot (7, 9)*

Roast Half Silverhill Ducking

*Truffled Potato Dumplings, Cider Braised Red
Cabbage, Griottines Cherries (6 wheat, 7, 9, 11)*

Baked Fillet of Hake

*Tomato Tapenade, Fine Beans, Scallion
& Tomato Butter Sauce (3, 7, 9)*

Pearl Barley, Coconut & Butternut Squash Risotto

Peas & Vegan Feta

Tarragon Butter Roasted Breast of Irish Chicken

*Root Vegetable Puree, Chicken Croquette, Baby
Onions, Chicken Skin (6 wheat, 7, 8, 9, 11)*

Beer Battered Fish & Chips

*Tartare Sauce, Chunky Fries,
Green Pea Puree (3, 6 Wheat. 7. 8. 9, 11)*

Specials of the Evening

(Please ask your server)

All dishes are served with a selection of Market Vegetables & Potatoes (5, 6 Wheat, 13)



DESSERTS

Sticky Toffee Pudding

Salted Caramel Ice Cream, Butterscotch Sauce (6 Wheat, 7, 11)

Rhubarb Crème Brûlée

Lemon Shortbread Biscuit, Sea Salt Ice Cream (6 wheat, 7, 11)

Vegan Chocolate Mousse

Orange Compote

Dessert of the Day

(Please ask your server)

Tea/Coffee

2 Course Dinner Menu €43.50

3 Course Dinner Menu €52.00



Allergen advice

If you have a food allergy or food intolerance please speak to a member of our staff, who are fully trained in allergy awareness before you order your food and drinks. Please refer to allergen index, where the allergens are listed numerically and presented in that format under each item.

1&2-Shellfish

3-Fish

4-Peanuts

5-Nuts

6-Wheat

7-Milk

8-Soya

9-Sulphur

10-Sesame

11-Egg

12-Celery

13-Mustard

14-Lupins

All our meat and fish are from locally sourced suppliers where season and conditions allow.