



We bring more to the table

## Mains (Meat)

Seared Rib Eye Steak, Rooster Hand Cut Chips, Red Onion Tempura, Wild Asparagus wrapped in Aged Irish Bacon with Béarnaise Sauce

Grilled Fillet of Irish Beef, Fondant Potato, Portobello Mushroom & Rich Claret Sauce

Roast Angus Rib Eye of Beef, Scallion Champ, Fine Herb, Yorkshire Pudding & Bordelaise

Slow Roasted Rack of Connemara Lamb, Lemon & Herb Crust, Ratatouille & Shallot Sauce

Roast Loin of Free Range Pork, Sage & Onion Stuffing, Black Pudding & Onion Sauce

Medallion of Milk Fed Veal, Bruschetta of Garlic Tiger Prawns & Wild Mushroom Sauce

Braised Rump of Connemara Lamb, Pimiento, Onion & Caper Compote & Rosemary jus

Crown of Turkey Breast Filled with a Cranberry Fine Herb & Leek Farce, Chorizo  
Croquette & Jus Roti

Pan Roast Breast of Duck, Sauté Bean Sprouts, Sugar Snap, Baby Corn, Scallions &  
Ginger Sauce

Supreme of Free Range Chicken, Black Truffle, Pea Risotto & Madeira Sauce

Seared Supreme of Free Range Chicken, Whipped Pea and Smoked Bacon Mash,  
Grilled Field Mushroom and Thyme Scented Broth

(Game dishes available when in season)

***All of our meats are 100% Irish***

## Mains (Fish)

Slow Cooked Dorne of Atlantic Salmon, Leek & Savoy Cabbage, Garlic & Chive  
Cream Sauce

Grilled Swordfish Steak, Aubergine Salsa, Provencal Vegetables, Tomato & Oregano  
Sauce

Seared Medallions of Wild Monkfish Rolled in Cajun, Pawn Risotto & Chilli Oil

Roast Pave of Cod, Flavoured in Spiced Butter Milk & Ragout of Beans

Pan Fried Fillet of Hake, Crushed Peas, Asparagus & Tarragon Sauce

Fillets of Line Caught Sea Bass, Vegetable Confit, Lemon Grass & Fennel Sauce

Grilled Fillet of Fresh Cod, Warm Salad of Ratte Potatoes Flavoured with Baby  
Capers, Kalamata Olives, Cherry Vine Tomatoes and Fresh Herbs, Roast Pepper,  
Tomato & Basil Salsa