# **Appetisers**

Tom Doherty's Award Winning Black Pudding, Sauté Baby Potatoes, Crispy Pancetta on Winter leaves Topped with a Poached Eggs				
Golden Fried Pinwheel of Brie with A Sweet Beetroot Puree & Dressed Baby Leaves				
Crab & Chilli Linguini Tossed In A Light Garlic Cream				
Roulade of Barbary Duck & Crispy Bacon with Celeriac, Pear & Marinated Sultana Slaw with a Plum Syrup				
Piri Piri Prawns with Dressed Spring Greens & Warm Focaccio Bread			€9.55	
Glenboy Organic Crispy Goat Cheese with Candied Walnuts, Golden Beetroot & Baby Leaves				
Slow Roast Pork Belly on Creamed Cabbage & Pancetta with A Sticky Red Currant Reduction				
	Melon & Clen	nentine Martini(S)	€5.75	
Vanilla Pod		s with Chilli, Lime & Ginger Salt Crème Fraiche	€6.95	
Classic Chicken Caesar Salad with Bacon Bits tossed in a Chefs Dressing, Herb Croutons and Parmesan Shavings				
Starter Portic	ons €7.65	Main Course Classic		
€15.35				
Chicken €17.25	€8.60	Chicken		
Tiger Prawn €19.20	€9.55	Tiger Prawn		

## **Main Courses**

Wilted Greens & Boulangère Potato	€ 23.00
Grilled Sea Bass Fillets with Roast Tomato & Fennel, Olive Oil & Salsa Verde	(S) €22.50
Duck Three Ways Teriyaki Duck Breast, Confit Leg & Shredded Duck Pot with Spiced Apple Compote & Toasted Breads	€23.00
Vanilla Pod Rosemarie & Herb Focaccia with Organic Glenboy Goats Cheese & Fig with Spring Dressed Leaves	€ 15.95
Roulade of Roast Chicken Stuffed with Black Pudding on Mustard Mash with An Apple & Calvados Cream	€ 21.00
Crispy Pan Roast Cod with a Rich Shell Fish & Prawn Bisque & Turned Baby Vegetables	€22.50
Three Little Piggys Slow Cooked Pork Belly On Creamed Cabbage & Bacon Soy & Ginger Marinated Fillet with Crispy Vegetable Slaw Smoked Bacon & Cabbage Croquette with Fried Quails Egg	€ 23.00
Boz Fillet of Beef En Croute with Wild Mushroom Duxelle & Pearl Onion Reduction	€23.95
Thai Spiced Chicken with Coconut Curry,Fragrant Rice &Wok Fried Vegetables	€19.50

### **From The Grill**

Char Grilled 10 oz Fillet Steak served with Balsamic Flavoured Onions(S)	€ 25.45
Char Grilled 10 oz Sirloin Steak served with Balsamic Flavoured Onions(S)	€24.50

Sauces: Peppercorn, Rich Red Wine or Garlic Butter

Vanilla Pod Homemade Burger with Bacon, Cheddar & € 14.50 Sauté Onions, served with Homemade Fries

#### **Side Orders**

Garlic Gratin Potato	€3.95
Selection of Today's Vegetables	€3.95
French Beans Wrapped in Pancetta	€4.00
French Fries	€3.50
Rocket, Red Onion & Tomato Salad	€3.50
Baked Potato	€2.95
French Fried Onion Rings	€3.95
Sauté Mushroom	€3.50
Dressed Baby Gem with Parmesan	€4.00

We as an establishment are committed to using Meat, Poultry and Egg products recognised from Quality Assurance Schemes only. It is our objective to ensure that you the Customer enjoy Traceable Goods and where possible guaranteed Irish in Origin

#### **Our Suppliers**

Beef - Eamon Keelahan, Keelahan Meats, Ashbourne Lamb - Ryan's Farm

Eggs and Poultry - Millbrook Foods, Oldcastle Goats Cheese - Glenboy Cheese, Kells Irish Cheeses and Sundry - Palace Foods, Limerick Fish - Nicholas Lynch, Ashbourne

No Service Charge All Gratuities go Directly to your Waiter

Please ask you Server for Menu information if you have any Special Dietary Requirement. Most of our Dishes Can Be Adapted for Slimming World Customers