

D I N N E R S E T M E N U

T U E , W E D , T H U & S U N

6 - 9 P M

2 courses – 20€

3 courses – 24€

STARTERS

Cauliflower & Parsnip Soup with Blue Cheese (V, G)

Bread

Seafood Chowder (G)

Bread

Smoked Salmon (G)

Celeriac & Apple Remoulade

Brie Melt (V)

Sourdough Bread, Pear Chutney, Beetroot & Celeriac Slaw

(G) – Gluten Free

(V) - Vegetarian

MAINS

Chicken Curry (G)

Basmati Rice, Grilled Mediterranean Veg, Side Salad

Tagliatelle Pasta (V)

Tomato or Creamy White Wine Sauce, Parmesan Cheese, Side Salad

Fish of the Day (G)

Risotto, Green Peas, Pesto, Side Salad

Rib Eye Steak (G)

Root Vegetable Puree, Root Vegetable, Bearnaise Sauce, Side of Mash
(supplement of €5)

DESSERTS

Lemon Tart

Scoop of Vanilla Ice Cream

Blueberry Panna Cotta

Plain Vanilla Ice Cream (G)

3 scoops of Ice Cream

(G) – Gluten Free

(V) - Vegetarian