



Table d'hôte Menu

Starters

Classic Caesar Salad ••

Served with Bacon Lardons, Parmesan Shavings, Creamy Caesar Dressing & Sourdough Croutons (6, 7, 1)
Add Chicken €2.50

Soup of the Day ••

Served with a Selection of Breads (6, 7, 12)

Chicken Wings •

Crispy Chicken Wings in a Tangy Homemade BBQ Sauce Served with Sour Cream Blue, Cheese Dressing and Celery Sticks
(7, 10, 11, 12)

Bluebell Falls Goat's Cheese Salad ••

Served with Seasonal Leaves, Mustard & Balsamic Dressing and Roast Beetroot (7, 9, 13)

Mains

8oz Sirloin Steak •

Served with Mushroom and Pearl Onion Ragout & Grilled Asparagus. Choice of either Pepper Sauce, Garlic Butter or Red Wine Jus.
Choose either French Fries, Chunky Chips or Spicy Wedges (6, 7, 12)
€5 Supplement

Ricotta & Spinach Ravioli •

Served with Tomato & Roasted Pepper Voluté, Rocket Salad & Parmesan Shavings (5, 6, 7, 11)

Lemon & Thyme Chicken Supreme •

Oven Roasted Chicken Supreme, Served with House Salad, Potato Wedges & Forest Mushroom Sauce (7, 12, 13)

Pan Fried Fillet of Hake •

Served with Buttered Leeks, Creamed Potatoes & Roasted Vegetables with Saffron Sauce (3, 7)

Desserts

Raspberry & White Chocolate Cheesecake ••

Drizzled with Strawberry Coulis (5, 6, 7, 11)

Warm Sticky Toffee Pudding ••

Warm Pudding Served with Caramel Sauce & Ice Cream (5, 6, 7, 11)

Apple Crumble •

Served with Custard and French Vanilla Ice Cream (5, 6, 7, 11)

Homemade Chocolate Brownie ••

Homemade Brownie Served with Chocolate Sauce & Ice Cream (5, 6, 7, 11)

Selection of Tea's & Filter Coffee

All Our Beef is 100% Irish

Allergen Index

1&2 - Shellfish (e.g. Prawns or Mussels), 3 - Fish, 4 - Peanuts, 5 - Nuts (Specify Nut), 6 - Cereal containing Gluten, 7 - Milk/Milk Products, 8 - Soya, 9 - Sulphur Dioxide, 10 - Sesame Seeds, 11 - Egg, 12 - Celery and Celeriac, 13 - Mustard and 14 - Lupin

• Gluten Free Optional / • Vegetarian Optional / • Gluten Free / • Vegetarian Dish / • Vegan Optional

