

## starters

### **S o u p**

homemade soup of the day, served with homemade breads

### **S p r i n g r o l l**

Tournafulla Black pudding, Apple and caramelised red onion spring roll served with ballymaloe relish

### **S m o k e d S a l m o n T a r t a r e**

oak smoked Burren smoked salmon salad flavoured with dill & crème fraiche wrapped in a cucumber ribbon

### **C a e s a r S a l a d**

smoked chicken Caesar salad dressed with garlic parmesan mayonnaise

**G o a t s C h e e s e e n c r o u t e** oven baked goats cheese, Sundried tomato & thyme in a puff pastry shell

## main s

**S i r l o i n s t e a k** home reared Angus sirloin steak, served with sauté onions, mushrooms & finished with black pepper sauce **(€ 5 Supplement)**

**f i s h & c h i p s** golden fried fish in beer batter, served with a tartare sauce, tossed salad and fresh chips

**M o r o c c a n c h i c k e n** pan-fried chicken breast, marinated in Moroccan spices served on a sultana cous –cous dressed with a Greek yoghurt

### **V e g e t a r i a n**

roasted Mediterranean vegetable & chickpea tart with basil pesto dressing

**S a l m o n** oven baked salmon darne on a pillow of creamed spinach

**P o r k F i l l e t** Pan-fried medallions of pork fillet served on mustard mash with a Bramley apple sauce

## Desserts

### **B r o w n i e**

warm chocolate brownie with vanilla ice-cream served with a rich chocolate sauce

**C r u m b l e** apple & mixed berry crumble served with vanilla ice-cream and sauce l'anglaise

### **C h e e s e c a k e**

homemade Vanilla pod and Oreo cheesecake served with toffee sauce

**I c e - c r e a m** selection of ice-creams

**T e a / C o f f e e**

**Set Price Menu €29.95**