

## Dinner Menu

### Starters

Soup of the day - **6.00**

Creamy Dunmore East seafood chowder, served with our freshly baked house brown bread - **9.50**

Homemade duck liver pate served with a fig jam & toasted sourdough from Seagull Bakery - **10.50**

Organic rope mussels, steamed in white wine with a lush garlic and dill cream - **10.50**

Crispy house chicken wings tossed in homemade buffalo sauce served with a blue cheese dip and celery stick - **small 9.95 / large 15.50**

Cauliflower wings tossed in homemade buffalo sauce served with a blue cheese dip and celery stick - **small 9.95 / large 15.50**

### Mains

10oz Hereford sirloin steak served with overnight cherry tomato, portobello mushroom, shallot purée, chips and house peppercorn sauce - **33.00**

Confit duck leg, served with thyme and orange roasted baby potatoes whiskey passion fruit sauce - **24.00**

Harissa black bean ragout with butternut squash, served with steamed basmati rice & Greek yoghurt (vegan option available) - **16.50**

Fresh fillet of salmon, baked in puff pastry, citrus crushed potato, buttered samphire, with over night tomato, dill cream - **24.50**

Fillet of smoked mackerel, served on a bed of dressed leaves, with red onion, citrus segments, samphire, with a lemon and caper dressing - **16.50**

Fresh egg tagliatelle tossed in a rich mushroom cream sauce with, spinach and shavings of parmesan cheese - **17.50**

### Sides

Chips - **4.50**

Side Salad - **4.50**

### Desserts

White chocolate panna cotta, raspberry coulis and homemade biscotti - **8.00**

Chocolate brownie, salted caramel sauce and vanilla ice cream - **8.00**

Lemon cheesecake, Chantilly cream and fresh berries - **8.00**

All of our beef is 100% of Irish origin.