

Dinner Menu

Starters

Soup of the day served with our freshly baked house brown bread - **7.00**

Creamy Dunmore East seafood chowder, served with our freshly baked house brown bread - **11.00**

Fresh Tomato & Basil Bruschetta served on toasted sourdough from Beatha Bakery topped with shavings of parmesan, drizzled with balsamic - **10.50**

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

Organic rope mussels, steamed in a white wine, garlic & dill cream served with sourdough from Beatha Bakery - **10.50**

Crispy house chicken wings tossed in homemade buffalo sauce served with a blue cheese dip and celery stick - **small 9.50 / large 15.50**

Mains

8oz Hereford sirloin steak served with overnight cherry tomato, portobello mushroom, shallot purée, chips and house peppercorn sauce - **29.50**

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

Asian Salad – Grilled marinated strips of succulent chicken breast tossed in mixed leaves, shredded carrot, red onion, cherry tomato, cashews, with a spiced Asian dressing - **17.50**

Harissa black bean ragout with butternut squash, served with steamed basmati rice & Greek yoghurt (vegan option available) - **17.50**

Pan roasted fillet of Cod served on crushed citrus potato, with buttered Samphire and a cherry tomato & white wine sauce - **23.50**

Chicken Thai Green Curry – Tender strips of succulent chicken breast, cooked with mixed veg in a creamy house green curry sauce, served with steamed basmati rice - **19.50**

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.

Allergan menu on display at counter