

## Appetisers

### Charcuterie Variation

Farmers Terrine, Connemara Air Dried Ham  
and Confit of Pork Cheeks with Plum & Apple Chutney € 13

Tian of Crabmeat & Guacamole  
With mixed Leaves and Lime & Tomato Salsa (GF) € 14

Garlic Butter tossed Prawns  
Leaf Spinach and Saffron Mayonnaise (GF) € 14

Gratinated Goats cheese Bruschetta € 10  
Olive Tapenade and Rocket Leaves (V, N)

Grilled Atlantic Scallops and Black Pudding € 14  
Served on a Saffron Risotto (GF, N)

## Soups

Cream of Green Pea Soup with Mint (GF) € 5

Broth of Atlantic Fish & Prawns € 5  
Crosthini with Saffron mayonnaise

Chicken Consommé with Chick Peas & Vegetables (GF) € 5

## Salads

Classic Caesar Salad € 13

With Crispy Bacon and Parmesan Cheese  
Topped by seared Chicken Strips € 15  
Served with Tiger Prawns € 16

## September Daily Specials

### Monday

Oven Baked Fish Pie in Lobster Bisque € 19  
with Prawns & Mussels topped by Creamy Mashed Potatoes

**09 Louis Latour, Macon Lugny, France 8.00€ per gls**

### Tuesday

Medallions of Pork Fillet € 21  
Sautéed Potatoes, Red Onion Marmalade and Mixed  
Vegetables

**09 Lupe Cholet, Fleurie, France 8.00€ per gls**

### Wednesday

Green Lamb Curry € 19  
Jasmin Rice, Poppadums and Mango Chutney

**09 Claudia, Spain, Paredada+Muscat 6.50€ per gls**

### Thursday Special

Supreme of Irish Chicken € 19  
Ratatouille Vegetables and Potato Gratin

**09 J. Pellerin, Cotes du Rhone, France 6.00€ per gls**

### Friday

Grilled Fillet of Grey Mullet € 19  
Baby Spinach and Potatoes flavoured with Saffron Vinegar

**10 Château des Eyssards, France, SB, Semillion 7.50€ per gls**

### Saturday

Breast of Barbary Duck € 20  
Whole Grain Mustard Mash and glazed Vegetables

**10 Panul, Chile, Cabernet Sauvignon 7.00€ per gls**

### Sunday

Roast Striploin of Kerry Beef with Red Wine Jus € 24  
Roast Potatoes and Mixed Vegetables

**09 Julio Bouchon, Merlot, Chile 8.00€ per gls**

## Main Courses

Roast Rump of Irish Lamb € 20  
Ragout of Puy Lentils and Potatoes & Buttered Beans (GF)

Twice cooked crispy Pork Belly € 19  
Balsamic Shallots and Mashed Potatoes (GF)

Classic Fish & Chips € 23  
Beer-battered Fillet of fresh Cod  
Home cut Chips & Sauce Tatar

Slightly Spiced Chilli con Carne € 19  
Served with Garlic Baguette & Side Salad

Fresh Maccheroni Pasta € 20  
With Chicken Mushrooms & Bacon in a Creamy Sauce

Seared Tiger Prawns in a sweet Chilli Sauce € 23  
served with Stir Fried Vegetables and Basmati Rice

Fillet of Seabass € 22  
On Baby Spinach and Citrus Fruit Vinaigrette (GF)

The Europe Seafood Platter-Grilled Fish, Smoked Salmon,  
mixed Seafood and Garlic Prawns & Crab claws (GF) € 20

Classic Risotto € 19  
With Green Asparagus and Pine Nuts (V, N, GF)

Tortelloni with mixed Mushrooms and Truffle € 19  
In a creamy Sauce and Parmesan Cheese (V)

## From Our Grill

Fillet Steak of Local Beef 8 oz (GF) € 33

Sirloin Steak of Local Beef 12oz (GF) € 26

Rib Eye Steak 10 oz (GF) € 25

Rib Eye Steak on the Bone ca. 20oz (GF) € 29

All Dishes above served with Baked Potato and a Sauce of your Choice  
Available Sauces & extra Side Dishes are listed below

Skewer of Kerry Mountain Lamb € 23  
Lemon & Corriander Cous Cous served with Jalapeno Relish

Seared Cajun Spiced Medallion of Salmon € 20  
Sautéed Vegetables and Tomato Lime Salsa (GF)

Pan fried Catch of the Day with melted Herb Butter € 23  
Baby Potatoes and Tossed Side Salad (GF)

Classic Beef Burger 8oz (cooked well done only) € 19  
in a Bun with Tomato Relish

## Side Dishes

Sauce Béarnaise or Peppercorn Cream € 3  
Guacamole, Jalapeno Relish or Garlic Butter

Home cut Chips € 4

Oven Baked Potato € 3

Creamy Mashed Potato € 3

Garlic Potato € 3

Boiled Baby Potatoes € 3

Mixed Vegetables € 4

Creamy Baby Spinach € 4

Sautéed Mushrooms & Onions € 3

Garlic Bread € 3

Garlic Bread with Cheese € 4

Mixed Tossed Side Salad € 5

Our Beef is Locally Sourced and from Irish Origin

We support our Local Suppliers in compliance with our ECO policy in the Hotel to reduce the impact on our environment

All our Prices shown are inclusive Service Charge & VAT

Should you suffer from any Food Allergies then please notify our Service Staff

V = Vegetarian Dish, GF=Glutenfree