



### Starters

#### Wilde Caesar Salad

With aged Parmesan reggiano

#### Glazed fresh Irish Goats cheese

Pesto bruschetta, baby spinach and lambs lettuce

#### Wild mushroom and truffle tart

With a onion soubise sauce (v)

#### Pear and Roquefort salad

With a quince jelly dressing and roasted saffron walnuts

#### Irish smoked salmon

Red onion and capers horseradish chantilly cream

#### Roasted tomato and bell pepper soup

### Lunch Menu



### Main Courses

#### 8oz rib eye steak

With fat chips, mushrooms, vine tomatoes and béarnaise sauce

#### Free range corn-fed chicken

With a honey and thyme glaze, mashed potato and seasonal vegetables

#### Seared seabream

With creamed leeks and chorizo

#### Roasted fillet of pork

Rosemary potatoes, apple sauce and green beans

#### Filo parcel "Niçoise"

Filled with ricotta, spinach with French beans, dried tomatoes and black olives, egg and caper butter sauce (v)



### Puds & Cheeses

#### Traditional Crème brûlée

With Tahitian vanilla and fresh passion fruit

#### Black forest roulade

With a kirsch and Chantilly cream

#### Rich dark chocolate tart

With chocolate ice cream

#### Apple and cinnamon crumble

With ammeretti crème fraiche

#### Selection of Irish cheeses

Served with oatmeal biscuits and chutney

Tea and coffee



**2 Course Euro 25**

**3 Course Euro 35**

† All prices in Euro and inclusive of V.A.T.,  
Subject to 15% Service Charge

(V) Vegetarian option

All beef served is of Irish origin, sourced from quality suppliers under the Féile Bia quality assurance scheme.