



Evening Menu

2 Course €29.00 & 3 Course €33.00

Starters

CAESAR SALAD

Baby leaves, Focaccia croutons, crispy bacon and Caesar dressing 1, 2, 6

FILO PASTRY TIGER PRAWNS

Served with sweet Chilli sauce 1, 2, 3, 7, 9, 12

VEGETABLE SOUP OF THE DAY

Garlic & herbs croutons 6, 7, 8, 9, 12

Main Course

GRILLED BREAST OF CHICKEN

Served with champ mashed potato and chasseur sauce 7,9,12

BAKED FILLET OF SALMON

Served with sautéed potatoes, spinach, dill butter cream sauce 8, 9, 6,3

RICOTTA TORTELLINI

Served in a mild tomato sauce, parmesan shavings 6, 7, 9

Desserts

CHOCOLATE COVERED PROFITEROLES

Crème Chantilly and Berries 5, 6, 7, 8, 11

HOME MADE STICKY TOFFEE PUDDING

Crème Chantilly, caramel sauce, 5, 6, 7, 8, 11

LEMON MERINGUE PIE

Mango coulis, fresh berries 5, 6, 7, 8, 11

Side Orders

HAND CUT CHIPS 9 €4.50

MASHED POTATO 7,9 €4.50

BATTERED ONION RINGS 6, 9, 13 €4.50

STEAMED GREENS 7 €4.50

MIXED LEAVES SALAD €4.50

(Contains No Allergens)

Allergen Index:

1 & 2 Shellfish; 3 Fish; 4 Peanuts; 5 Nuts; 6 Cereal containing gluten; 7 Milk/milk products; 8 Soya; 9 Sulphur Dioxide; 10 Sesame seeds; 11 Egg; 12 Celery and Celeriac; 13 Mustard; 14 Lupin