

# LUNCH

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## STARTERS

### SOUP

Jerusalem artichoke soup, crispy shallots

5.90

### SALMON

Beetroot salmon gravad lax, potato and herb salad, deep fried egg

7.90

### HAM

Terrine of Irish ham, pineapple pickle, mustard leaves

6.90

### RISOTTO

Saffron risotto, mussels, calamari, shrimps, seared scallop

10.50

### CHEESE

Grilled Ardsallagh goats cheese, mille-feuille of Fermanagh black pudding, apple, onion, truffled honey

8.50

### HADDOCK

Smoked haddock fish cakes, spinach, curry pea emulsion

9.50

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## SALADS

### CHICKEN

Barbeque chicken, mango, cashew nut, coriander \*

Small 8.50 Large

17.50

### CHEESE

Crispy Cashel blue, walnuts, wine poached pear, orange, rocket\*

Small 8.50 Large

17.50

\*Not suitable for people with nut allergies



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## MAINS

### BURGERS

Grilled 8oz beef burger, tomato relish, chips 14.50

Grilled 8oz beef burger, cheddar cheese, smoked bacon, tomato relish, chips 15.00

Grilled 8oz beef burger, Cashel blue, mushroom, tomato relish, chips 15.50

### SEATROUT

Pan fried sea trout, crushed peas, lemon shrimp butter sauce, parsley new potatoes 19.50

### DUCK

Crispy confit duck leg, honey and pear braised red cabbage, parmentier potatoes, rocket 16.50

### PORK

Toulouse pork sausages, mashed potatoes, onion gravy 14.90

### HADDOCK

Battered haddock fillet, pea puree, chips, tartare sauce 15.50

### GNOCCHI

Potato and parmesan gnocchi, grilled and roasted winter vegetable salad 16.50

### RAY

Pan roasted ray wing, olive oil mash, beetroot, orange and sherry vinegar reduction 19.50

### STEAK

Grilled 10 oz strip loin steak, tomato, onion rings, hand cut chips, pepper sauce 25.90

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## SIDE ORDERS

CHIPS 3.95

NEW POTATOES 3.95

MASH 3.95

MIXED SALAD 3.95

ROCKET AND PARMESAN SALAD 3.95

GREEN VEGETABLES 3.95

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Please consult your server if you have any dietary requirements.

All our beef is of certified Irish origin

\* Not suitable for people with nut allergies

Service charge not included, except with parties of 8 or more where 10% will be added.

All gratuities are at your discretion and will be wholly distributed to the team.

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## DESSERTS

<b>APPLE</b>	7.90
Apple and blackberry crumble, rhubarb sorbet, custard*	
<b>PASSION FRUIT</b>	7.90
Passion fruit tart, chocolate sorbet, pistachio tuile*	
<b>TOFFEE</b>	7.90
Sticky toffee pudding, vanilla ice cream, toffee sauce	
<b>CHOCOLATE</b>	8.50
Warm chocolate brownie, Guinness ice cream, white chocolate sauce*	
<b>ICE CREAM</b>	6.50
Selection of home-made ice creams	
<b>CHEESE</b>	9.50
Selection of Irish and French cheeses, fruit chutney, crackers*	

\*Not suitable for people with nut allergies

