
STARTERS

SOUP OF THE EVENING (MK) Homemade brown bread	€5.50
PORK BELLY (SP, MK) Roasted apple & orange puree + melted onion	€9.00
SMOKED SALMON CHEESECAKE (G, N, MK, F, E) Walnut crust	€9.00
FISH CAKES (F, E, G) Seasonal leaves + caper lemon dressing	€9.00
SEAFOOD BROTH (C, S, M, F, CY, SP) Crab + ginger	€10.00
PRAWN TEMPURA (C, G) Honey + black pepper dressing	€11.00
CRAB CLAWS (C, MK) Garlic + lemon butter	€12.00
MUSSELS (M, E, MD) Dill + saffron aioli	€12.00

SALADS

HOUSE SALAD (MK, MD) Mixed lettuce + tomatoes + French dressing	€6.50
COBB SALAD (MD, SP, E, F) Boiled egg + bacon + tomato + avocado + honey & mustard dressing	€9.00
BLUE CHEESE SALAD (MK, N) Candied pecans + cranberries + apple	€9.00

MAIN COURSES

VEGETARIAN GATEAUX (MK, N) Aubergine + sun-dried tomatoes + courgette + mint pesto	€18.00
MARINATED CHICKEN (N, G, MK) Coriander + couscous + lemon & tahini sauce	€22.00
PAN FRIED TROUT (G, MK, MD, F) Parmesan cake + dill & mustard cream sauce	€24.00
DUO OF DUCK (SP, P, S, G) Rosti potato + pickled red cabbage + marmalade ginger star anise sauce	€24.00
HEREFORD SIRLOIN (MK, G) Vegetable shavings + gremolata + pepper sauce or blue cheese or garlic butter	€26.00
ROAST KERRY RACK OF LAMB (MK, N) Vegetable gateaux + mint pesto	€28.00
STEAMED FILLETS OF BLACK SOLE (F, C, N, MK) Crab + coconut + apple + lemongrass	€32.00

Seasonal vegetables + potato served with all main courses

DESSERTS

CRÈME BRÛLÉE (MK, E, G) Mixed berries + shortbread	€6.50
CHOCOLATE POT (N, E, MK) Hazelnut + mascarpone	€6.50
SALTED CARAMEL MOUSSE (MK, SP, E, N) Roasted nuts + rum & raisin ice cream	€6.50
BAKED PEACH CHEESECAKE (MK, G, E) Mango & peach puree + fresh cream	€6.50
STRAWBERRY & RHUBARB CRUMBLE (MK, G, E) Crème anglaise	€6.50
TRIO OF ICE CREAM (MK, SP, E)	€6.50

Strollers

— BAR & BISTRO —

ALLERGEN INFORMATION

GLUTEN = G, CRUSTACEANS = C, EGGS = E, FISH = F, MOLLUSCS = M,
SOYBEANS = S, PEANUTS = P, NUTS = N, MILK = MK, CELERY = CY,
MUSTARD = MD, SESAME SEEDS = SS, SULPHITES = SP, LUPIN = L