

# Probys kitchen

## Starters

### **soup of the day\*** (v)

with house made bread

### **spiced chickpea & carrot fritter\*** ve

with sumac & minted soy yogurt

### **pumpkin whipped feta\*** (v)

with honey, thyme & walnuts

### **chicken liver pate\***

with brioche toast

### **skeaghanore smoked duck \***

with probys piccalilli, toasted hazelnuts & mixed leaves

v Vegetarian. ve Vegan. \* Gluten ingredient can be omitted.

All primary allergens are present in our kitchen so we are unable to guarantee that food served is free of allergens. Please discuss your options with your waiter or check out our allergen book

Tips are for those who served you. We cannot split bills of 5 guests or more

Beef & Chicken are of Irish origin and are cooked to order, so please allow for 20 mins wait time.

**lunch €24** (+Add €5 for glass of house wine)

## Mains

### **probys fishcakes \***

with sweet chili & lime sauce & roasties

### **roast butternut squash tart tatin** ve

maple chilli & thyme leaves, soy yoghurt, pomegranate and fresh dill

### **seafood linguine**

with clams, mussels & prawns in dill cream sauce

### **steak fatoush\***

cooked pink, with pomegranate seeds, roasted grapes, sumac red onions, croutons & roast cherry tomatoes (available with tofu ve)

### **pan seared chicken supreme\***

with romesco, roasted Jerusalem artichokes and herb jus & pommes rôties (20min cook time)

### **skeganore duck breast\***

with pumkin purée, jus, roasted walnuts and pomegranate molasses

This is a sample menu and subject to change