

carpaccio of venison * juniper salt & horseradish cream

st tolas's goat cheese * (v) with green beans & baked flat mushroom

mussels * with cider & apple, parsley whole grain mustard

crab toast with grapefruit & toasted peanuts, crispy shallots

sweet potato & blackbean fritter* (ve) with red pepper salsa, lime & mint soy yogurt

roast chicken roulade * with red currant sauce

probys fish cakes* with dill mayo

kale caesar salad * (Ve) brussels sprouts & croutons & pomegranates

roast vegetable wellington (v) spiced cranberry relish

baked aubergine * (ve) with pomegranate jewel topping

seafood linguine with clams, mussels & prawns in dill cream sauce

duck leg confit served with melted leeks & herb jus

pan seared fish* fennel, tarragon & champagne veloute

steak fatoush* with pomegranates seeds and salsa verde (vegan alternative available)

slow roasted shoulder of lamb* aioli, salsa verde, jus

pan seared chicken supreme* apricot & sage duxelle with a cranberry jus-lie

green pepper steak * topped with pepper sauce alongside balsamic mushroom, blue cheese & watercress (€5 supplement)

All mains are served with potato & mushroom gratin & seasonal vegetables to share

cabbage with chestnuts/hazelnut sprout & sarrots

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

All known allergens are present in our kitchen, please ask your server for advice or our book.

Tips are for those who served you.

Beef, pork & chicken are of Irish origin and cooked to order

