

Valentines Weekend Special – glass of cava on arrival, starter & mains plus sharing dessert - €50 per person, prepaid, email us on ProbysKitchen@gmail.com

carpaccio of beef* with truffle mayonnaise & parmesan shavings

stacciatella* (v) with roast hazelnuts, blood orange & rocket

spiced chickpea & carrot fritter* (ve) with soy yogurt & sumac

prawn cocktail* served with Probys o'rly sauce & mixed leaves

warm salad of scallops* with citrus beurre blanc & crispy pancetta

roasted butternut squash* (ve) with peanut rhu & labneh herb oil

probys fish cakes* with sweet dill mayonnaise & cucumber pickle

served with house made bread

butternut & spinach cannelloni (v) with sage cream sauce

pomegranate braised aubergine * (ve) with crispy chickpeas, date molasses and tahini sauce

indian coastal seafood stew* with coconut, tamarind & curry leaf served with egg noodles

quail veronique* pan seared quail in a creamy green grape sauce

poached medallions of ballycotton monkfish* served with a prosecco red pepper cream sauce

chimichurri rojo* with crispy potatoes, seared steak salad with warm squash & radicchio salad with chimichurri dressing (vegan alternative available)

pan seared chicken supreme* marinated in shallots, rose water, cinnamon and saffron, topped with roasted hazelnuts, honey and scallions

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

All mains are served with potatoes & seasonal vegetables to share on the table

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