

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

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**carpaccio of beef\*** with truffle  
mayonnaise & parmesan shavings

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

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

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

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

**probys fish cakes\*** with sweet dill  
mayonnaise & cucumber pickle

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

served with house made bread

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**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