

skeaghanore smoked duck * with proby's piccalilli, toasted hazelnuts & mixed leaves

probys fish cakes* with dill & lemon mayonaisse

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

stonewell mussels* with a cider, apple, parsley & whole grain mustard broth

prawn cocktail* with Orly sauce

pork, spinach & herb terrine with brioche toast & beetroot relish

served with house made bread

roast vegetable wellington (v) with spiced cranberry relish

harissa baked aubergine* (ve) with pomegranate & panko pangrattato jewel topping & tahini dressing

crab linguine castletownbere crab & fennel, seasoned with coriander, chilli, garlic & lemon

duck leg confit* served with melted leeks & herb jus

pan seared fish* tarragon & champagne veloute with tenderstem broccoli

steak fattoush* cooked pink, with pomegranate seeds, roasted grapes, sumac, red onions & croutons (vegan alternative available)

wild irish venison shank * with a cannellini bean, smoked bacon and vegetable ragu

pan seared chicken supreme* apricot & sage duxelles, cranberry jus-lie

green pepper steak * topped with pepper sauce alongside balsamic mushroom, blue cheese & watercress

*All mains are served with potatoes & seasonal vegetables to share
Subject to change*

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

