Probys kitchen

Starters

soup of the day* (v)
with house made bread

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

prawn cocktail* (v)
with Orly sauce

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

skeaghanore smoked duck *
with proby's 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

set lunch – starter & mains

Mains

probys fishcakes *
with a dill & lemon mayonnaise, tossed leaves & roasties

roast vegetable wellington *ve*
spiced cranberry relish with mixed leaf salad

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

steak fatoush*
cooked pink, with pomegranate seeds, roasted grapes, sumac, red onions & croutons
(available with tofu *ve*)

pan seared chicken supreme*
apricot & sage duxelles, cranberry jus-lie, served with green beans & pommes rôties

duck leg confit*
served with melted leeks, herb jus & roasties

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.