

## DESSERTS ALL HOMEMADE

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WHITE CHOCOLATE BROWNIE 6.50  
with cream or ice cream

HOT APPLE PIE 6.50  
with cream or ice cream

CHOCOLATE FONDANT 6.50

CHEESECAKE OF THE DAY 6.50

DEVILS DELIGHT 6.50  
crushed meringue, cream, ice cream, chocolate sauce, toasted nuts

## COFFEE

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AMERICANO 2.70

CAPPUCINO 2.90

LATTE 2.90

ESPRESSO 2.85

MACCHIATO 2.95

TEA 2.70

HOT CHOCOLATE 2.95

## OUR SUPPLIERS

WE USE SEASONAL LOCALLY SOURCED PRODUCE TO CREATE ALL OF OUR DISHES, CHANGING OUR MENU REGULARLY TO ENSURE THAT YOU GET THE BEST EATING EXPERIENCE POSSIBLE. ALL OF OUR SAUCES, PASTAS AND PASTRIES ARE MADE FRESH IN-HOUSE EVERY DAY.

MEAT: BOYLANS, DROMENA

FISH: DILLONS

FRUIT & VEG: MC CORMACS

## EARLY BIRD

2 COURSES €19.95 3 COURSES €23.95

MONDAY - THURSDAY: ALL DAY (EXCL BANK HOLIDAYS)

FRIDAY / SATURDAY / SUNDAY: UNTIL 7PM

## STARTERS

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SOUP OF THE DAY

homemade brown bread

STEAMED MUSSELS

creamy white wine sauce

FISH CAKES

asian greens, red pepper compote

GOAT'S CHEESE TARTE TATIN (V)

beetroot, shallot, walnut pesto

SESAME FILLET OF IRISH BEEF SALAD

Irish beef strips, sweet sour sauce, salad, smoked paprika

CHICKEN WINGS

celery sticks, blue cheese dip, Brasco's spicy sauce

## MAINS

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FRESH TAGALTELLI PASTA (V)

spinach, walnut pesto, broccoli, garlic (optional add chicken)

RISOTTO (V)

butternut squash & sage risotto, winter vegetable crisp

CHICKEN WELLINGTON

buttered cabbage, braised shallot, potato, caramelised onion

PAN SEARED HAKE

chorizo crust, crushed potato butterbean pure, chorizo & butterbean emulsion

RIB EYE STEAK (€5 SUPP)

80Z rib eye steak topped with onion strings, hand cut chips or sauté potato, peppercorn or garlic butter sauce

FISH & CHIPS

fresh cod in a light tempura batter, hand-cut chips, mushy peas

# A LA CARTE

## STARTERS

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SOUP OF THE DAY 5.25  
homemade brown bread

STEAMED MUSSELS 8.95  
creamy white wine sauce

SMOKED SALMON 9.50  
mascarpone, herb stuffing, guacamole, spice crisp

PAN SEARED TIGER PRAWNS 10.95  
chorizo, garlic, sapphire

GOAT'S CHEESE TARTE TATIN (V) 8.50  
beetroot, shallot, walnut pesto

SESAME FILLET OF IRISH BEEF SALAD 8.95  
Irish beef strips, sweet sour sauce, salad, smoked paprika

CONFIT PORK BELLY 9.00  
caramelized apple, lemon glaze, walnut and hazelnut crumble

BRAISED DUCK RAVIOLI 9.00  
mushroom ducelle, jus sauce, parsnip crisp

## MAINS

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FRESH TAGALTELLI PASTA (V) 16.00  
spinach, walnut pesto, broccoli, garlic  
add chicken 19.00

RISOTTO (V) 16.50  
butternut squash & sage risotto, winter vegetable crisp

CHICKEN WELLINGTON 18.95  
buttered cabbage, braised shallot, potato, caramelised onion

PAN SEARED HAKE 20  
chorizo crust, crushed potato butterbean pure,  
chorizo and butterbean emulsion

BAKED COD 22  
seared squid, spinach and herb cream, tapenade,  
pickled red onion, baby potato

PORK PLATE 24  
pork chop, pork belly lentil pure, pancetta, lentil ragout, fondant potato

FILLET STEAK 25.95  
80Z Fillet steak topped with onion strings, hand cut chips  
or sauté potato, peppercorn or garlic butter sauce

RIB EYE STEAK 23  
80Z rib eye steak topped with onion strings, hand cut chips  
or sauté potato, peppercorn or garlic butter sauce

FISH & CHIPS 17.50  
fresh cod in a light tempura batter, hand-cut chips, mushy peas

## SIDES

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ROASTED VEGETABLES 4.50

CREAMY MASH 4.00

MIXED GREENS 4.00

HAND CUT CHIPS 4.00

SWEET POTATO FRIES 4.50

GARLIC ROAST POTATO 4.50

PLEASE SEE OUR SPECIALS BOARD FOR DAILY SPECIALS