



## Starters

- Soup of The Day** €6.00  
Served with bread (1,3,7,9)
- Confit of Duck Bon Bons** €9.50  
Shredded confit of duck leg mixed with chilli & parsley, rolled in a Japanese breadcrumb and deep fried. Served with a spinach puree and piccalilli relish (1,3,7,9,10)
- Brie** €9.50  
2 pieces of sesame seed crusted brie, deep fried and set on thyme red onion marmalade. Served with rocket and roasted pecan nuts salad. (1,3,7,8,11)
- Smoked Bacon & Clam Chowder** Starter €8.50 Mains €12.50  
Smoked bacon lardons cooked with clam meat in a rich creamy sauce, served with a side of brown bread. (1,2,3,4,7,9,14)
- Monkfish Curry** Starter €11.50 Mains €22  
Pieces of pan fried monkfish served with a creamy coconut curry sauce, sliced chilli and coriander wild rice. (4,7,10)
- Spicy Chicken Wings** €9.50  
Chicken wings coated in a cayenne dressing and served with a blue cheese dip (3,7,9,10)
- Grilled fillet of Mackerel** €9.00  
Set on spiced celeriac puree accompanied by pickled red radish, rocket and puff pastry tuile. (1,3,4,7,10)

## Sides

- Onion Rings in Beer Batter** €4.50  
**Hand cut triple cooked chips** €4.50  
**Sauteed Broccoli with Almonds** €5.50  
**Mashed Potato** €4  
**Cherry Mozzarella & Tomato Salad** €5.50  
**Baby Potatoes** €4  
**Extras** €1

## Mains

### Steak Chasseur

**70z Fillet of Irish Beef €27.50**

**100z Rib-Eye of Irish Beef €29.50**

Steak seasoned with sea salt and wild mushroom powder served with caramelised shallots, heritage carrots, creamy whipped potato and a tarragon & tomato jus (7,9)

### **Tuna Steak**

**€24.50**

Seared tuna steak set on warm char-grilled baby corn, pok choy and scallion salad, served with a black pepper & soya butter and accompanied by a prawn won ton. (1,2,3,4,6,7)

### **Celebration of Carrots**

Salt crust baked heritage baby carrots, Pankora crumbed vegetable cake, pickled carrot ribbons, baby coriander with a sweetcorn veloute and carrot & ginger puree (1,3,7,9)

### **Fish of the Day**

**€22.50**

Pan-fried fillet of fish with roasted cauliflower florets, cauliflower puree, parmesan polenta cakes and tomato & basil sauce vierge. (4,7)

### **Rump of Lamb**

**€23**

Irish Rump of lamb set on sautéed baby leeks & baby potatoes accompanied by balsamic caramelised pearl onion in minted port jus. (7,9,12)

### **Supreme of Corn-fed Chicken**

**€20.50**

Roasted Supreme of chicken served with thyme rosti potato, green peas, carrot puree accompanied by rich gravy and chicken popcorn (1,3,7,9,12)

### **Fish & Chips**

**€14.50**

Fresh fillet of Haddock in a light crisp batter, served with pea puree, tartar sauce and hand cut chips. (1,3,4,7)

### **Cheese Burger**

**€14.00**

Char-grilled beef burger served with iceberg lettuce, sliced white onion, pickled gherkins, homemade sauce and tomato on a toasted brioche bun topped with cheese. Accompanied by chips. (1,3,7,9,10)

### **The “Cill Airne” House Salad**

**€12.50**

Cherry tomato, home pickled beetroot, black olive tapenade, red chard & goats cheese tossed in a basil vinaigrette and accompanied by croutons (1,7,3,10)

***12.5% Service Charge on parties of 6 guests or more***

We source our ingredients locally where possible. All our Beef products are guaranteed Irish for full traceability

Allergen information: (1) cereals containing gluten (2) crustaceans (3) eggs (4) fish (5) Peanuts (6) Soybeans (7) Milk (8) Nuts – almonds, hazelnuts, walnuts, cashews, pecan, pistachio, macadamia (9) Celery (10) Mustard (11) Sesame seeds (12) Sulphur Dioxide & Sulphites (13) Lupin (14) Molluscs