

Starter

Spring roll €8.50

Chicken & vegetable spring roll, avocado, curried mayo & pickled vegetables

Soup €6.50

Seasonal soup served with Ela's homemade brown bread

Wontons €8.50

Homemade Duck wontons, pickled cucumber salad, hoisin sauce

Scampi €8.95

Cod Scampi, homemade citrus & saffron mayonnaise

Brie €8.00

Golden fried Cooleeney Brie, fennel & orange marmalade

Prawns €10.50

Pan-seared prawns in lemon & garlic, ciabatta bread

Flat breads €8.50

Chorizo sausage flatbread, black olive, parmesan & rocket, balsamic dressing
Or

Beef flatbread, caramelized onion puree, oak smoked cheddar & rocket
Or

Goats cheese flatbread, pear, beetroot, rocket & toasted seeds

From the Grill

Paddy Gaynor's Red Hereford Sirloin Steak, fresh cut chunky chips, tobacco onions & celeriac puree €24.50

Rib-eye steak, two day marinated tobacco onions, fresh cut chunky chips, celeriac puree, pepper sauce €23.50

10oz Fillet Steak, beer battered onion rings, Café de Paris butter €32.00

Main Course

Manor Farm Chicken €19.50

Roast Manor Farm chicken, champ potato, creamy mushroom & sundried tomato sauce, basil pesto

Gnocchi €19.95

Handmade herb gnocchi, spiced butternut squash, sautéed wild mushroom, spinach & truffle oil

Gressingham Duck €23.95

Half Roast Gressingham Duck with glazed golden beetroot Grand Marnier jus

Monkfish €24.50

Curried fillet of Monkfish, spinach risotto, butternut squash & cumin puree, crisp Parma ham

Cavan Lamb €24.00

Herb crusted chump of Cavan Lamb, spring vegetables, mint jus

Pork Belly €21.50

24 hour slow braised pork belly, apple puree, cider & mustard sauce, colcannon

All main course includes one side order of your choice

Sides €3.50

Fresh chunky chips | Mash potato | Roast vegetables | Mixed salad | Onion rings
| Sweet potato fries €4.50 |

Head Chef: Keith Hutton

Restaurant Manager: Siobhan McCourt

Desserts €6.95

Baked Alaska

Our famous Baked Alaska

Panna Cotta

Coconut & lemon grass panna cotta, pineapple salsa and tuile biscuit

Chocolate Delice

Rich Chocolate Delice, salted caramel ice-cream

Crumble

Warm apple & cinnamon crumble, vanilla ice-cream

Tarte Tatin

Warm banana tarte tatin, rum & raisin ice-cream

Ice-cream

Selection of Glenown ice-cream

Poached Pear

Spiced ruby poached pear, vanilla bean ice-cream

Selection of Irish cheese €9.50

Bandon Vale vintage cheddar, Corleggy goats cheese, Cashel blue, Cooleeney brie, fennel chutney and crackers

Feeling full?

Why not have one of our delicious Espresso Martinis for dessert? €8.95

Tea / Coffee

Cappuccino	€2.90
Café Latte	€2.90
Americano	€2.60
Single Espresso	€2.40
Double Espresso	€2.90
Fresh Leaf Tea	€2.20
Herbal Teas	€2.50