

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

Duck €9.50

Confit Silverhill Duck leg, fennel & orange marmalade, chilli & rocket salad

Donegal Crab €9.50

Fresh Donegal Crab, pineapple chutney, goats cheese croquette

Brie €8.00

Golden fried Cooleeney Brie, fresh mango & mint chutney

Prawns €10.50

Pan-seared curried prawns, coconut, lime, coriander, fresh mango, ciabatta bread

Flat breads €8.50

Lemon Chicken Caesar flatbread, baby cos lettuce, smoked lardons & parmesan
Or

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

From the Grill

Paddy Gaynor's Red Hereford 10oz Sirloin Steak, fresh cut chunky chips, red onion marmalade, pepper sauce €24.50

9oz Rib-eye steak, fresh cut chunky chips, red onion marmalade, pepper sauce
€23.50

10oz Fillet Steak, beer battered onion rings, fresh cut chunky chips, Café de Paris butter €32.00

Main Course

Manor Farm Chicken €19.50

Roast Manor Farm chicken, chive mash, tarragon & wild mushroom sauce, basil

Gnocchi €19.95

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

Gressingham Duck €23.95

Roast Gressingham Duck, glazed golden beetroot, Grand Marnier jus

Monkfish €24.50

Curried fillet of Monkfish, chorizo, butterbeans, lemon & fresh herb velouté

Cavan Lamb €24.00

Herb crusted Cavan Lamb, garden pea & mint puree, crispy smoked pancetta, mint jus

Pork Belly €21.50

Honey & soy glazed 24 hour slow braised pork belly, bok choy, tender stem broccoli

All main course includes one side order of your choice

Sides €3.50

Fresh chunky chips | Mash potato | Roast root veg in honey & thyme | Mixed salad | Onion rings | Sweet potato fries €4.50 | Salt & vinegar crispy onions

Head Chef: Keith Hutton

Restaurant Manager: Daniel Jermyn

Desserts €6.95

Pastry Chef: Ela Kozlowska

Baked Alaska

Our famous Baked Alaska

Prosecco Jelly

Prosecco & lime jelly, summer fruits, strawberry puree, tuile biscuit

White Chocolate Mousse

Caramelized white chocolate mousse, lemon & raspberry sorbet

Crumble

Warm apple & cinnamon crumble, vanilla ice-cream

Strawberries

Wexford strawberries, mini meringues, strawberry sorbet & fresh mint

Ice-cream

Selection of Glenown ice-cream

Chilled Poached Pear

Lightly spiced white wine poached pear, vanilla bean ice-cream

Selection of Irish cheese €10.50

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

Liquor Coffee €7.50

Irish (Whiskey)
English (Gin)
French (Brandy)
Baileys (Irish Cream)
Calypso (Tia Maria)