

# **OPEN SANDWICHES**

## OPEN SMOKED SALMON

Ballyhack Smoked Salmon served on Crusty Homemade Brown Bread with an 10.50 Anam Coffee and Dill dressing, Youngbuck Cheese

**OPEN BEEF** 

Rare Beef Sandwich with Onion Marmalade and Horseradish served on Crusty 12.00 Homemade Brown Bread

### **OPEN CHEESE**

Confit Red Onion and St. Tola Goat's Cheese Tartine on a crispy leaves and 10.00 balsamic glaze

# **SOUP & CHOWDER**



# HOMEMADE SOUP OF THE DAY

With Crusty Homemade Brown Bread

### ATLANTIC SEAFOOD CHOWDER

in our Signature Creamy Fish Velouté, With Crusty Homemade Brown Bread

# MAIN COURSES

### **BURGER OF THE DAY**

Homemade burger, changes daily, see 15.00 specials board or ask your server for details

### **BEEF CHEEKS**

Confit Beef Cheeks in a Bourguignon Sauce, crusty homemade brown bread, 16.50 mixed leaves

### VENISON SAUSAGES

With confit red onion, cheese mash and red 15.50 wine jus

# VEGETARIAN SALAD

12.00 Vegetable confit and grilled vegetables

# GOAT'S CHEESE SALAD

Goats cheese and crispy bacon salad, cherry tomatoes, french mustard dressing

# FOUNTAIN BAR MENU SERVED

from 1pm - 9pm daily







### TEA/COFFEE

Tea	2.50
Americano	2.80
Cappuccino	3.00
Latte	3.00
Irish Coffee	6.00

# **COLD OPTIONS**

Natural 12.00 Ginger, Chilli

& Lemon Sauce 12.00

12.00

Mignonette

**HOT OPTIONS** Rockefeller 12.00 Crispy Bacon 12.00 Tempura 12.00

10.50

6.50



# LIGHT BITES

### CHEESEBOARD

5.50

Youngbuck, Wicklow Blue Brie, Smoked 7.50 14.00 Aillwee Cave, Irish Porter, Artisan Crackers, Burren Honey

# CALAMARI

Deep Fried Squid with a Crispy Polenta Crust and a Red Thai Curry Yogurt

# DESSERTS

## RED BERRY AND CINNAMON CRUMBLE

With vanilla ice-cream

12.50

BERRY ETON MESS 6.50 Meringue, berries, chantilly cream

SELECTION OF ICE CREAM 5.50

Trio of Vanilla, Chocolate & Strawberry