

# A La Carte Menu

## Starters

**French Onion Soup** 7, 9, 12

10.50

**Chicken Terrine** 3, 7, 9

*Pickled Girolles, Tarragon Mayonnaise*

13.95

**Warm Brie** 1, 3, 12

*Red Onion Jam, Toasted Brioche & Cherry Tomato Compote*

13.95

**Classic Atlantic Prawn Cocktail** 2, 4, 8, 10

*Chiffonade Baby Gem, Avocado, Marie Rose, Smoked Paprika, lemon*

16.00

**Rozzers Famous Seafood Chowder** 2, 4, 7, 9, 12

*Spillane Fish & Shellfish, Baby Spinach & Pastis*

12.50

**Caesar Salad** 2, 3, 7

*Baby Gem, Herb Croutons, Parmesan, Anchovies*

14.95

**Mushroom en Croute** 1, 7, 13

*Sautéed Wild Mushroom, Sourdough, Asparagus Shavings, Pepper & Mushroom Velouté*

14.95

**Cassiolette of Glenbeigh Mussels** 1, 2, 4, 9, 12

*Xipister Sauce*

15.50

## Main Courses

**Seafood Mornay** 1, 2, 4, 7, 12

*Lemon & Herb Crust, Creamy Garlic Potato, Parmesan & Dill Cream Sauce*

32.00

**Roasted Supreme of Irish Chicken** 3, 7, 9, 12

*Smoked Pancetta, Sweet Potato Purée, Tomato Mushroom Chasseur*

30.00

**Fillet of Irish Beef 8 oz** 1, 3, 7, 10, 12

*Potato Croquette, Parsnip Purée, Mushroom Duxelles and Pepper Sauce*

42.00

*Make it Surf & Turf add Prawns 52.00*

**Cauliflower Steak** 12

*Chimichurri, Crispy Shallots & Shallots Purée*

23.00

**Lemon Sole** 4, 9, 7

*Meunière, Garlic Cream Spinach, Sautéed New Potatoes*

36.00

**Rack of Kerry Lamb** 1, 3, 7, 10, 9, 12

*Mint Crust, Potato Fondant, Thyme & Red Wine Jus*

36.00

**Chateaubriand** 1, 7, 9, 12

*Prime Fillet of Irish Beef, Selection of Vegetables, Pepper Sauce, Béarnaise Sauce*

80.00

**Confit Duck Leg** 4, 7, 9, 12

*Braised Red Cabbage, Cranberry & Orange Red Wine Jus*

34.00

# A La Carte Menu

## Desserts

**Classic Brandy Chocolate Mouse** 1, 7  
*Chocolate Sauce*  
13.00

**Pistachio Panna Cotta** 7, 8  
*Tempered Belgian Chocolate*  
13.00

**Berry Bread & Butter Pudding** 1, 3, 7,  
*Crème Anglaise & Vanilla Ice Cream*  
13.00

**Vanilla Crème Brûlée** 1, 3, 7  
*Shortbread with Vanilla and Lemon zest*  
13.00

**Eton Mess** 3, 7  
*Strawberries, Meringue, Vanilla Ice Cream, Cream*  
13.00

**Selection of Artisan Ice Cream & Sorbet** 1,7  
12.00

**Selection of Irish Farmhouse Cheeses** 1, 7, 9  
*Quince Jam, Damsel Crackers*  
16.00

Your dessert may be elegantly complemented by a thoughtfully curated selection of warm beverages and dessert wines, crafted to gently enhance your experience and provide a gracious finish to your meal.

**Freshly Brewed Coffee or Fine Herbal Tea**  
3.50  
**Traditional Irish Coffee**  
9.00  
**Baileys Coffee**  
9.00  
**French Coffee**  
9.00

## Allergens

1.Cereals containing gluten 2.Crustaceans 3.Eggs 4.Fish 5.Peanuts  
6.Soybeans 7.Dairy 8. Nuts 9.Celery 10.Mustard 11.Sesame Seeds  
12.Sulphur & Sulphites 13.Lupin 14.Molluscs

## Sides

**Buttered Baby Potatoes with Garlic & Herbs**  
**Creamy Mash Potato & Spring Onion**  
**Grilled Garden Vegetables**  
**Spinach, Steamed, Buttered & Olive Oil**  
**Sweet & Savory caramelized Onions**

**All Sides 5.50**