



MENU

» STARTERS «

Vegetable Soup

1,2,7

Bantry Bay Seafood Bake

Served with Garlic Bread & a Gruyere Crust 1.2.3.5.7.8.14

Bantry Bay Fishcake & Sweet Chilli Sauce

Served with Side Salad 2,5,7

Deep Fried Brie

Served on Mixed Leaves & Cumberland Sauce 1,2,3,4,7,14

» MAINS «

Roast Irish Beef

Served with Mash Potatoes and Seasonal Vegetables 7,14

Baked Salmon with Honey Mustard Glaze & Cream Sauce

Served with Mash & Seasonal Vegetables 5,7,14

12oz Irish Beef Sirloin Steak (€5 Supplement)

Served with Mushrooms, Roasted Tomato, Chips and Peppercorn Sauce 7,14

Fillet of Seabass & Lemon Butter

Served with Mash & Seasonal Vegetables with Chargrill Lemon & Samphire 5,7,14

Roast Chicken Supreme & Creamy Mushroom Sauce

Served with Mash Potatoes & Vegetables 4,7,14

» DESSERTS «

Warm Apple Pie

Served With Ice Cream 2,4,7,14

Warm Chocolate Brownie

Served with Ice Cream 4,7,10,14

Raspberry Frangipane Tart

Served with Vegan Ice Cream 10

Fresh Fruit Pavlova

Served with Fresh Cream 4,7

Allergens:

1-Celery, 2-Cereals, 3-Crustecans, 4-Eggs, 5-Fish, 6-Lupin, 7-Milk, 8-Molluscs, 9-Mustard, 10-Nuts, 11-Peanuts, 12-Seaseme, 13-Soya, 14-Sulpher Dioxide

Management advises that food prepared may contain or have come in contact with peanuts, tree nuts, soybeans, milk, eggs, wheat, shellfish, fish or Gluten. We aim to be as Gluten friendly as we possibly can. "All our Beef is certified Irish Beef"

€39 Per Person

Complimentary
Glass of Prosecco