



Lunch & Dinner Table D'hôte Menu

Seafood Chowder

Organic Salmon | Cod | Smoked Haddock

Steamed Organic Mussels

Classic Marinière Style

Piri Piri Whole Prawns (€4.95 supplement)

Toonsbridge Buffalo Mozzarella

Black Grape & Olive Relish | Aged Balsamic | Rocket Leaves

Pheasant Terrine

Toasted Brioche | Celeriac Remoulade | Apple Soubise

Fish & Chip's

Light Beer Batter | Triple Cooked Chips | Tartare Sauce | Crushed Peas

Sea Bream

Char Grilled Tenderstem Broccoli | Sicilian Caponata | Agrodolce

Wild Mushroom & Truffle Tortellini

Pickled Butternut Squash | Sage Leaves | Parmesan Cream

Chicken Breast

White Bean & Chorizo Ràgu | Rosemary Äioli

Grass Fed Hereford Sirloin of Beef (€6.95 supplement/ add Grilled Prawns €12.95)

Potato Garlic Gratin | Celeriac Purée | Portobello Mushroom with Parsley Crumbs | Beef Jus

Espresso Crème Brûlée

Fresh Raspberries

Sour Cherry, Pistachio & White Chocolate Brownie

Chocolate Sauce | Pistachio Crumble | Mascarpone Ice Cream

2 courses incl. Regular Coffee or Tea €33

3 courses incl. Regular Coffee or Tea €38

*Please note we will add a discretionary 10% Service Charge to parties of 6 or more.
Please inform us if you have a known food allergy or dietary requirement.
Allergen information is available in a booklet at the front of the restaurant.*