



A la Carte Dinner Menu

Starters

(A la Carte starters have a supplement of €6.50 for inclusive dinner guests)

Smoked Salmon Salad €12.00 with onion, Baby Caper and Lemon, Black Pepper, and Lemon Dressing (4.7.10)

Caesar Salad with Crispy Bacon Lardons, Avocado, Organic Quinoa, Parmesan Cheese, and Crispy Garlic Croutons, Creamy Caesar Dressing €9.00 (1.3.4.6.7.8.10)

Hot & Spicy Buttermilk Chicken Wings, Celery Sticks, Avocado Ranch Dressing €9.00 (1.3.7.9.11)

Liscannor Fish & Shellfish Chowder Bowl with Dill & Lemon, Homemade Soda Bread €9.00 (1.3.4.7)

Main Courses

(A la Carte main courses have a supplement of €10.00 for inclusive dinner guests)

Stone Baked Tapas Style 10" Pizza with Pepperoni, Mozzarella, Olives Sundried Tomato and Chorizo €16.00 (1.7.12)

Roast Striploin of 21 Day Aged Irish beef, Celeriac Puree, Red Cabbage, Yorkshire Pudding, Red Wine Sauce €28.00 (1.3.7)

Pan seared Fillet of Swordfish, Garlic Prawns, Sautéed Garlic Greens, Garden Pea Puree & "Pomme Puree", Tarragon Foam €25.00 (4.7)

Irish Venison and Red Wine Stew "Bourguignon" Button Mushroom, Lardons and Onions, Parsley Potatoes €17.00 (1.7.9)

Massaman Chicken Curry with Steamed Basmati Rice, Roasted Peanuts and Coriander €18.50 Naan Bread & Pappadoms (1.2.3.4.5.6.7.8) *or make it Vegetarian €15.50*

Grilled Irish Angus Beef Burger, Brioche Bun, Tomato Relish, Crispy Smoked Streaky Bacon, Dubliner Cheddar cheese, Dressed Green Salad, and Rustic Skin on Chips €17.50 (1.6.7.11)

Fish & Chips, Wild Atlantic Haddock in a Light Tempura Style Batter with Chips, Dressed Green Salad, Tartare Sauce, Crushed Garden Peas and Lemon €18.50 (1.3.4.7)

Grilled 21-Day Aged Irish Steak (1.3.6.7.9)

8oz Rib Eye Steak €32.00 (supplement of €15 for inclusive guests)

8oz Striploin Steak €35.00 (supplement of €18 for inclusive guests)

Sautéed Mushroom, Onion and Spinach, Cherry Vine Tomato, Creamy Garlic Rooster Mash, Skin on Rustic Fries, Bearnaise & Red Wine & Pepper Sauce

Sides-€3.95

Bucket of Rustic Skin on Fries (1), Sweet Potato Fries (1), Garlic & Herb Ciabatta Bread (1.7), Dressed Organic Green Salad Leaves (7.10), Buttered Rooster Mash (7), Gratin Potatoes (7)

Allergens List:- 1 Gluten, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanut, 6 Soybean, 7 Milk, 8 Nuts,
9 Celery, 10 Mustard, 11 Sesame Seeds, 12 Sulphur Dioxide, 13 Lupin, 14 Molluscs.

Dishes may include ingredients not listed, please inform your server if you have allergy concerns