



### **“A la Carte” Dinner Menu**

**Connemara Smoked Salmon** and Shrimp “Cocktail” with Marie Rose and Baby Gem €7.00 (2.4.7)

**Steamed Wild Mussels** with White Wine, Garlic & Flat Leaf Parsley €7.50 (7,14)

**Chicken Liver Parfait** with Red Onion Marmalade and Cumberland Sauce, Toasted Brioche € 6.00 (1.3.7)

**Wild Atlantic Way Seafood Chowder** Bowl of Fish and Shellfish with Homemade Soda Bread €7.00 (1.3.4.7)

**St Tola Goats Cheese Bruschetta** with Sundried Tomato and Olive, Balsamic and Pesto €6.00 (1.3.7)

**Hot & Spicy Chicken Wings** and BBQ Pork Ribs with Red Cabbage Slaw and Hoi Sin Dip €7.00 (1.7)

**Piperade and Chorizo Risotto** with Roasted Cherry Tomatoes, Parmesan and Basil Oil €6.00 (7)

**Or Vegetarian** €5.50 (7)

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**Roast Striploin of 21 day Aged Irish Beef** with Red Cabbage, Celeriac Puree, Yorkshire Pudding and Rich Claret Sauce  
€14.00 (1.3.7)

**Grilled Fillets of Seabass** with Savoy Cabbage Etupee, Rooster Mash, Tarragon Beurre Blanc €15.00 (4.7)

**Grilled Irish Beef Burger**, Crispy Smoked Streaky Bacon, Cheddar Cheese, Crispy onions, Asian Coleslaw and Chips  
€13.50 (1.6.7.11)

**Fish & Chips**, Wild Haddock in Howling Gale Beer Batter with Chips, Dressed Green Salad, Tartare Sauce, Mushy Peas, and Lemon €13.50 (1.3.4.7)

**Grilled Irish Steak** with Flat Mushroom, Onion and Bacon Sauté, Chips, Dressed Green Salad and Pepper Sauce

8oz rib Eye €21.00

8oz Sirloin €23.00

**Stone Baked 12”Pizza** with Buffalo Mozzarella, Pepperoni, Tomato, Olives and Rocket €13.50 (1.7.8.12)

**Herb Crusted Fillet of Salmon** with Buttered Leek, Peas and Spinach, Rooster Mash, Lemon and Dill Sauce €15.00  
(1.4.7)

**Tortellini, Ricotta and Spinach**, Mushroom and Vermouth Cream, Parmesan Cheese €12.00 (1.7)

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**Baked Lemon Tart** with Raspberry Sorbet and Berry Compote €5.50 (1.3.7)

**Warm Chocolate Fondant**, Salted Caramel Ice Cream and Chocolate Sauce €6.00 (1.3.7.8)

**Irish Farmhouse Cheese** Plate with Chutney, Crusty Sour Dough and Biscuits €6.50 (1.3.7.10)

**Meringue Nests** with Lemon Curd, Minted Fruit Salsa and Creme Chantilly €5.00 (3.7)

**Warm Bramley Apple Pie**, Vanilla Bean Ice Cream and Custard €5.00

### **Allergens**

1 – Gluten, 2 – Crustaceans, 3 – Eggs, 4 – Fish, 5 – Peanut, 6 – Soybeans, 7 – Milk

8 – Nuts, 9 – Celery, 10 – Mustard, 11 – Sesame Seeds, 12 – Sulphur Dioxide, 13 – Lupin, 14 - Molluscs