

APPETIZERS

- ☑️🌾 VEGETABLE SOUP
home cooked with fresh vegetables.
- ☑️ TOMATO & GOAT'S CHEESE TART
savoury tartlet delicately cooked & filled with aubergine, courgette, beef tomatoes & fresh basil leaves topped with a soft goat's cheese...delicious.
- BABY BACK RIBS
half rack of our "fall off the bone" baby back pork ribs smothered in bbq sauce.
- CHICKEN TENDERS
lightly breaded & fried boneless chicken tenders served with honey bbq dipping sauce.
- CAESAR SALAD
baby cos lettuce, parmesan shaving, croutons & Caesar dressing.

MAINS

- 🌾 BREAST OF FREE RANGE CHICKEN
pan seared chicken breast with chive mash and a delicious rich home made gravy.
- 🌾 SMOKED LOIN OF BACON
with colcannon champ and a rich apple and calvados jus.
- ☑️ PASTA TORTELLINI
spinach and ricotta cheese tortellini with a sun blushed tomato, basil & cream sauce.
- 🌾 SPINACH & GUBEEN CHICKEN
our succulent chicken lightly stuffed with spinach & gubeen cheese served with champ potato & a delicious chorizo jus.
- GRILLED OR BLACKENED SALMON
fillet of Irish salmon served over Tuscan vegetables with a chardonnay cream sauce.
choose grilled or blackened with a cajun spice.
- 🌾 **SoHo** STYLE EASTERN CHICKEN CURRY
tender strips of chicken with red curry paste, coconut cream & Asian cut vegetables served with scented basmati rice.
- 100Z ANGUS SIRLOIN
served over sautéed mushrooms & onions with a choice of sauce & sides. **(5.00 supplement)**

DESSERT

- PRESSED FLOURLESS CHOCOLATE CAKE
a dream come true for chocolate lovers! a flourless chocolate cake made from the best chocolate money can buy, served warm with vanilla ice cream.
- CRUNCHIE AND VANILLA CHEESECAKE
light cream cheese filled with a honeycomb chocolate & scented with vanilla on a bourbon biscuit base.
- SLOW COOKED LEMON TART
a light, tangy and refreshing homemade lemongrass and lime tart.
- TIRAMISU
traditional homemade tiramisu with a sweet mascarpone cheese layered with coffee soaked boudir biscuits & served with a rich chocolate sauce

TEA OR COFFEE

3 Course €25.95 per person
4 Course €32.95 per person

☑️ = vegetarian friendly. 🌾 = coeliac friendly

Note: If you are coeliac please advise your server.
Several of our dishes can be adjusted to Gluten Free

A service charge of 10% will be applied to all groups of 10 & over