

Land

Charcoal grilled rump of Irish lamb with a parsnip and honey puree, sauteed local kale, port jus and a pea and soft herb salsa (*8) **30.50**

Confit Pork Belly with a honey and orange glaze, roast fennel, sweet potato puree and a cumin salsa verde (*9) **28.00**

House smoked organic chicken Caesar salad with sourdough croutons, bacon lardons and six month aged Parmesan (*2,14(a)) **25.00**

10oz Irish Hereford Ribeye Steak (*8) **37.50**

8oz Irish Sirloin Steak (*8) **29.50**

8oz Irish Fillet Steak (*8) **40.50**

All Steaks are grilled over charcoal and served with sauteed mushrooms and onions, twice cooked in beef dripping hand cut chips and a choice of garlic butter, peppercorn, bearnaise or a Cashel blue cheese and walnut sauce

Sea

Grilled fillet of Hake with risotto of the day **28.00**

Grilled fillet of salmon with char grilled local cherry tomatoes, and a summer vegetable and saffron orzo pasta (*14(a)) **30.00**

Black Sole grilled on the bone with a soft herb butter. Served with crispy potatoes (*8) **43.95**

Local scampi with tartar sauce. Served with crispy potatoes (g) (*2) **31.50**

Moules mariniere with grilled sourdough (g) (*13(a),14(a)) **25.00**

Grilled local Lobster with a choice of roast garlic and herb butter or hollandaise sauce. Served with twice cooked hand cut chips and an organic leaf side salad (*1(c)) **44.95**

Risotto of the day **22.95**