

Land

Char Grilled Chicken Caesar Salad with House Cured Bacon,
Sourdough Croutons, Anchovy Dressing
and Six Month Aged Parmesan (*2,14(a)) **23.95**

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) **31.50**

Confit Pork Belly with a Honey and Orange Glaze,
Roast Fennel, Sweet Potato Puree and a Cumin Salsa Verde (*9) **28**

100z Irish Hereford Ribeye Steak (*8) **38.50**

8oz Irish Sirloin Steak (*8) **30.50**

8oz Irish Fillet Steak (*8) **41.95**

All Steaks are Grilled over Charcoal and served with Caramelised 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 **27.95**

Black Sole Grilled on the bone with a Soft Herb Butter,
served with Roast Potatoes and Fennel (*8) **44.95**

Local Scampi with Tartar Sauce, served
with Twice Cooked Chips (g) (*2) **33.50**

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)) **45.95**

Risotto of the day **22.95**