

## Appetisers

*Warm Tartlet of Ardsallagh Goats Cheese with Red Onion Relish, Arugula Leaves*  
€13.95 (v)

*Irish Oak Smoked Salmon with Capers & Red Onion*  
€14.95

*Panfried Atlantic Prawns with Garlic & Parsley Butter*  
€26.95

*Salad of Serrano Ham, Sunblushed Tomato, Mesclun Leaves & Parmesan*  
€15.50

*Crispy Fish Cakes with Sweet Tomato Chutney*  
€14.50

*Chicken Liver Parfait with Toasted Brioche, Chablis Jelly*  
€14.95

## Main Course

*Chargrilled 8oz Fillet Steak with Shallot Relish,  
Chunky Chips, Peppercorn & Cognac Cream*  
€33.00 (g)

*Roasted Monkfish wrapped in Parma Ham with Piquillo Peppers,  
Black Olives, Sherry Vinaigrette*  
€29.50 (g)

*Roasted Free Range Chicken Breast with Tomato & Basil Mousse,  
Vine Tomato Cream*  
€25.50 (n)

*Glazed Barbury Duck Breast with Celeriac Puree, Plum Sauce*  
€29.95

*Lamb Cutlets with Tian of Mediterranean Vegetables, Tarragon Jus*  
€29.50 (g)

*Whole Sole Meuniere served on the bone*  
€45.00

*Gorgonzola & Walnut Ravioli with Basil Cream, Toasted Pumpkin Seeds*  
€17.50 (v)

## Side Orders

*Legends style Colcannon (v) (g)*  
*Buttered Carrots (v) (g)*  
*Onion Rings (v)*  
*Creamed Spinach with Garlic & Nutmeg (v) (g)*  
*Chunky Chips (v) (g)*  
*Green Asparagus (v) (g)*  
**€ 4.50**

*(V) Suitable for Vegetarian - (C) Suitable for Coeliac*

## Desserts

*Summer Berry Fool with Crushed Meringue*  
€8.95

*Rum Baba with Poached Pear & Vanilla Cream*  
€8.95

*Raspberry & Rosewater Cheesecake*  
€9.45

*Chocolate Tart with Toffee Ice Cream, Hazelnut Sauce*  
€9.45

*Selection of Irish Cheese with Celery & Crackers*  
€10.45

*Selection of Ice Cream*  
€8.45

*Selection of freshly Made Tea and Coffees*  
€ 4.00

**4 Course Table D'hote Menu € 47.50**  
*Starter, Main Course, Dessert, Tea & Coffee*

## *Supplements*

*Prawns with Garlic € 12*  
*Chargrilled 8oz Fillet Steak € 10*  
*Sole Meuniere € 20*