

JP'S SEASONS | SET MENU

AVAILABLE DAILY FROM 12PM TO 9.30PM, EXCEPT SUNDAY &
BANK HOLIDAY MONDAY WHEN IT'S AVAILABLE FROM 6PM

Cream Soup of the Day (6, 8)

JP Clarke's Seafood Chowder (3, 6, 8, 11, 13)

Chicken Liver Parfait, Apple & Plum Chutney, Toasted Sourdough (6, 11, 14)

Deep Fried Calamari with Lime Aioli (2, 3, 6, 9, 14)

Warm St. Tola Goats Cheese & Olive Bruschetta with a Tomato and Basil Salsa (6, 9, 14)

Greek Salad, with Feta, Kalamata Olives, Cucumber, Tomatoes & Onions, Balsamic Dressing (6, 9)

Marinated Turkey Steak, Lemon Scented Crushed Potato and Scallion,

Rocket & Parmesan Salad, Salsa Verde Dressing (allow 15 mins) (6, 9)

Spicy Bean Bolognese with Tagliatelle & Pan-Fried Halloumi (2, 6, 8, 14)

Irish Beef Burger in a Soft Floury Bap with Onions, Crispy Bacon & Cheddar Cheese, served with Salad, Homemade Chips & Sweet Tomato Relish (6, 9, 14)

Pork Loin Steak with Roast Sweet Potato, Burnt Apple Purée & Watercress Salad (9)

Fresh Fish of the Day *Please ask your server*

Thai Chicken & Vegetable Curry served with Basmati Rice (1)

Selection of Ice-Cream in a Wafer Basket with Crème Anglaise & Raspberry Purée (2, 6, 14)

Apple, Blackberry and Hazelnut Crumble with Vanilla Ice-Cream (2, 6)

Dark Chocolate and Orange Mousse with a Praline Topping (6, 7, 14)

White Chocolate Cheesecake with Dark Chocolate Sauce, Passion fruit & Mango Sorbet (2, 6, 14)

JP Clarke's Sticky Toffee Pudding with Warm Caramel Sauce & Vanilla Ice-Cream (2, 6, 14)

SET MENU | 2 COURSES €20.00 | 3 COURSES €25.00

(Add an *8oz Sirloin Steak* for an additional €3)

ALLERGENS

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|----------------|-----------|------------------------|------------|------------------|
| 1. Crustaceans | 2. Eggs | 3. Fish | 4. Peanuts | 5. Soybeans |
| 6. Dairy | 7. Nuts | 8. Celery | 9. Mustard | 10. Sesame Seeds |
| 11. Sulphites | 12. Lupin | 13. Molluscs/Shellfish | 14. Wheat | |

STARTERS & LIGHT BITES (LOCALLY SOURCED SEAFOOD)

<i>Homemade Soup of the Day</i>	€5.50
served with freshly made Homemade Breads (6, 8, 14)	
<i>JP Clarke's Creamy Seafood Chowder</i>	€7.50
Cod, Hake, Salmon and Smoked Haddock in a Creamy Broth (3, 6, 8, 11)	
<i>Wild Irish Mussels</i>	€9.40
in a White Wine & Garlic Cream Sauce (2, 6, 11, 13, 14)	
<i>Tian of West Clare Crab</i>	€11.25
with a Tomato, Red Onion & Cucumber Salsa served with Brown Bread (1, 6)	
<i>Louisiana Hot Chicken Wings</i>	€8.25
Blue Cheese Dip & Celery Sticks (2, 6, 8, 9, 14)	
<i>Chicken Liver Parfait</i>	€8.50
Apple & Plum Chutney, Toasted Sourdough (6, 11, 14)	
<i>Greek Salad</i>	€8.00
with Feta, Kalamata Olives, Cucumber, Tomatoes & Onions, Balsamic Dressing (6, 9)	
<i>Deep Fried Calamari</i>	€7.50
with Salad & Lime Aioli (2, 3, 6, 9, 14)	
<i>Warm St. Tola Goats Cheese & Olive Bruschetta</i>	€9.50
with a Tomato and Basil Salsa	
<i>Warm Peri Peri Chicken Wrap</i>	€12.50
with Mixed Peppers, Onions, Cajun & Jalapeno Mayo, Salad, Sweet Potato Chips (2, 9, 14)	
<i>Roast Beef Ciabatta</i>	€12.75
Red Onion Marmalade, Horseradish Mayo, Rocket Salad and Chips (2, 6, 9, 11, 14)	
<i>Anti Pasti Plate</i>	€9.20
Cured Meats, Mini Mozzarella & Sundried Tomato, Marinated Olives, Hummus & Pesto Dips, Toasted Sourdough (6, 10, 14)	

PLEASE ASK ABOUT TODAY'S SPECIALS

MAIN COURSES (100% IRISH BEEF)

10oz Irish Sirloin Steak	€24.00
Homemade Chips, Sautéed Onions, Pink Peppercorn Sauce or Garlic Butter (6)	
8oz Irish Sirloin Steak	€18.95
Homemade Chips, Sautéed Onions, Pink Peppercorn Sauce or Garlic Butter (6)	
Irish Beef Burger	€13.50
in a Soft Floury Bap with Onions, Crispy Bacon & Cheddar Cheese, served with Salad, Homemade Chips & Sweet Tomato Relish (6, 9, 14)	
Thai Beef and Mango Salad	€13.95
Roast Peanuts Lime and Chilli Dressing (4)	
Marinated Turkey Steak (allow 15 mins)	€13.95
Lemon Scented Crushed Potato & Scallions, Rocket & Parmesan Salad, Salsa Verde Dressing (6, 9)	
Thai Chicken & Vegetable Curry	€13.95
served with Basmati Rice (1)	
Pork Loin Steak	€13.95
with Roast Sweet Potato, Burnt Apple Purée & Watercress Salad (9)	
Homemade Fish & Chips	€14.50
Breaded Cod Goujons with Salad & Tartare Sauce (2, 3, 6, 9, 14)	
Clarke's Seafood Plate	€16.80
Crab & Herb Crème Fraiche, Smoked & Poached Salmon, Deep Fried Calamari & Tempura Prawns (1, 2, 3, 6, 9, 13, 14)	
Fish Special of the Day Please ask your server	€13.95
Spicy Bean Bolognese	€12.20
with Tagliatelle & Pan-Fried Halloumi (2, 6, 8, 14)	
Warm Mediterranean Vegetable & Tomato Tart	€11.50
with Goats Cheese Curd, Salad & Garlic Bread (6, 8, 9, 14)	

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DESSERTS

<i>Selection of Ice-Cream</i>	€5.50
in a Wafer Basket with Crème Anglaise & Raspberry Purée (2, 6, 14)	
<i>Apple, Blackberry & Hazelnut Crumble</i> (please allow 10 minutes)	€6.50
with Vanilla Ice-Cream (2, 6, 7, 14)	
<i>White Chocolate Cheesecake</i>	€6.50
with Dark Chocolate Sauce, Passionfruit & Mango Sorbet (6, 14)	
<i>Sticky Toffee Pudding</i>	€6.50
with Warm Caramel Sauce & Vanilla Ice-Cream (2, 6, 14)	
<i>Homemade Lemon Tart</i>	€6.50
with Raspberry Sorbet (2, 6, 14)	
<i>Toffee & Blueberry Crème Brûlée</i>	€6.50
with Vanilla Ice-Cream (2, 6)	
<i>Dark Chocolate & Orange Mousse</i>	€6.50
with a Praline Topping (6, 7, 14)	
<i>Selection of Irish Cheeses</i>	€7.50
with Apple, Grapes, Celery & Crackers (6, 14)	

SELECT WINES (FULL WINE LIST AVAILABLE)

<i>White Wines</i>		<i>Glass</i>	<i>Bottle</i>
Chile	Tierra Alta Sauvignon Blanc	€6.50	€26.00
Italy	Bosco Pinot Grigio	€6.50	€26.00
Australia	Birchmore Chardonnay	€6.75	€27.00
France	Domaine Desloges Sauvignon	€7.75	€31.00
New Zealand	Pa Road Sauvignon Blanc, Marlborough	€9.25	€37.00
Italy	Prosecco	Snipe €12.00	€37.00
<i>Red Wines</i>		<i>Glass</i>	<i>Bottle</i>
Chile	Tierra Alta Cabernet Sauvignon	€6.50	€26.00
Spain	Campo Castillo	€6.50	€26.00
Argentina	Madrigal Malbec	€8.00	€32.00
Australia	Birchmore Shiraz Cabernet	€6.75	€27.00
Italy	LL Bucco Montepulciano d'Abruzzo	€7.50	€30.00