

## SEASONS SET MENU

*Homemade Soup of the Day* served with Homemade Breads

*JP Clarke's Creamy Seafood Chowder* with Cod, Hake, Salmon, and Smoked Haddock in a Creamy Broth

*Irish Smoked Salmon*, Beetroot and Caper Salsa, Horseradish Crème Fraiche, Salad

*Pakora Prawns*, Tomato and Chilli Sauce, Garlic and Coriander Yoghurt

*Warm St. Tola Goat's Cheese and Olive Bruschetta* with a Tomato and Basil Salsa

*Chicken Liver Parfait*, Apple and Plum Chutney, Toasted Sourdough

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*Grilled Lemon and Thyme Chicken Breast* with Sauté Potatoes, Feta Cheese, Cherry Tomato and Red Onion Salad

*Char-Grilled 8oz Irish Sirloin Steak* with Homemade Chips, Sautéed Onions, Pink Peppercorn Sauce, or Garlic Butter (€2 supplement)

*Indian Chicken Curry* with Basmati Rice and Poppadom

*Spicy Bean Bolognese* with Tagliatelle and Pan-Fried Halloumi

*JP Clarke's Gourmet Irish Burger* in a Soft Floury Bap with a Baked Mushroom, Red Onion Marmalade, Salad, Blue Cheese Mayonnaise, and Homemade Chips

*Fresh Fish of the Day*

*Seared Duck Breast* (cooked medium), with Roast Butternut Squash Purée, Braised Chard, Fondant Potato, and Redcurrant Jus (Please allow 15 minutes)

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*Pear Tarte Tatin* with Rum and Raisin Ice Cream

*Sticky Toffee Pudding* with Warm Caramel Sauce and Vanilla Ice Cream

*Selection of Ice Cream* in a Wafer Basket with Crème Anglaise and Raspberry Coulis

*White Chocolate Cheesecake* with Dark Chocolate Sauce, Passion Fruit and Mango Sorbet

*Vanilla Panna Cotta* with Honeycomb, Mixed Berry Compote and a Spiced Biscuit

SET MENU | 2 COURSES €22 | 3 COURSES €27

Available every day 12 - 9:30pm. 8oz Steak €2 supplement.

## STARTERS & LIGHT BITES

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<b><i>Homemade Soup of the Day</i></b>	<b>€5.50</b>
Served with Homemade Breads	
<b><i>JP Clarke's Creamy Seafood Chowder</i></b>	<b>€7.50</b>
Cod, Hake, Salmon and Smoked Haddock in a Creamy Broth	
<b><i>Wild Irish Mussels</i></b>	<b>€9.40</b>
In a White Wine and Garlic Cream Sauce	
<b><i>Crab Tagliatelle</i></b>	<b>€9.50</b>
White Wine and Herb Cream Sauce, Spicy Chorizo, and Parmesan	
<b><i>Louisiana Hot Chicken Wings</i></b>	<b>€8.25</b>
Blue Cheese Dip and Celery Sticks	
<b><i>Chicken Liver Parfait</i></b>	<b>€8.50</b>
Apple and Plum Chutney and Toasted Sourdough	
<b><i>Warm BBQ Pulled Ham Ciabatta</i></b>	<b>€12.00</b>
With Melted Mature Cheddar, Salad, Sweet Potato Chips, Sweet Chilli Mayo	
<b><i>Warm Cajun Chicken Salad</i></b>	<b>€8.50</b>
With Cherry Tomatoes, Red Onion, Pine Nuts, Cranberries, Crispy Chorizo Bits, Honey and Coriander Yoghurt Dressing	
<b><i>Deep Fried Calamari</i></b>	<b>€7.50</b>
With Lime Aioli	
<b><i>Warm St. Tola Goat Cheese &amp; Olive Bruschetta</i></b>	<b>€9.50</b>
With a Tomato and Basil Salsa	
<b><i>Warm Peri Peri Chicken Wrap</i></b>	<b>€12.50</b>
With Mixed Peppers, Onions, Cajun Jalapeno Mayo, Salad and Sweet Potato Chips	

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PROUD TO BE SERVING 100% IRISH BEEF

*Please note that all our dishes are made fresh to order, which can lead to slightly longer cooking times. Please ask your server for more information*

## MAIN COURSES

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<b><i>10oz Irish Sirloin Steak</i></b>	<b>€24.00</b>
Homemade Chips, Sautéed Onions, Pink Peppercorn Sauce, or Garlic Butter	
<b><i>8oz Irish Sirloin Steak</i></b>	<b>€18.95</b>
Homemade Chips, Sautéed Onions, Pink Peppercorn Sauce, or Garlic Butter	
<b><i>JP Clarke's Gourmet Irish Beef Burger</i></b>	<b>€14.50</b>
Served in a Soft Floury Bap with a Baked Mushroom, Red Onion Marmalade, Salad, Blue Cheese Mayo and Homemade Chips	
<b><i>Seared Duck Breast</i></b>	<b>€15.50</b>
With Roast Butternut Squash Puree, Braised Chard, Fondant Potato, and Redcurrant Jus (Cooked medium) Please allow 15 minutes	
<b><i>Grilled Pork Loin Steak</i></b>	<b>€14.50</b>
Scallion Crushed Potatoes, Buttered Green Beans, Creamy Bacon and Mushroom Sauce. Please allow 15 minutes	
<b><i>Indian Chicken Curry</i></b>	<b>€14.50</b>
Served with Basmati Rice and Poppadum	
<b><i>Homemade Fish &amp; Chips</i></b>	<b>€14.50</b>
Breaded Cod Goujons with Salad and Tartare Sauce	
<b><i>JP Clarke's Seafood Plate</i></b>	<b>€16.80</b>
Crab and Herb Crème Fraiche, Smoked and Poached Salmon, Deep Fried Calamari and Pakora Prawns	
<b><i>Fish Special of the Day</i></b>	<b>€14.50</b>
<b><i>Spicy Bean Bolognese</i></b>	<b>€11.50</b>
With Tagliatelle and Pan-Fried Halloumi	
<b><i>Falafel Cakes</i></b>	<b>12.50</b>
With Smoked Aubergine Purée, Tomato Coulis, Garlic and Coriander Yoghurt and Crispy Chick Peas	

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## DESSERTS & WINES

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<b><i>Selection of Ice Cream</i></b>	<b>€5.50</b>
In a Wafer Basket with Crème Anglaise and Raspberry Coulis	
<b><i>Pear Tarte Tatin</i></b>	<b>€6.50</b>
With Rum and Raisin Ice Cream	
<b><i>White Chocolate Cheesecake</i></b>	<b>€6.50</b>
With Dark Chocolate Sauce and Passion Fruit and Mango Sorbet	
<b><i>Sticky Toffee Pudding</i></b>	<b>€6.50</b>
With Warm Caramel Sauce and Vanilla Ice Cream	
<b><i>Vanilla Panna Cotta</i></b>	<b>€6.50</b>
With Honeycomb, Mixed Berry Compote, and a Spiced Biscuit	
<b><i>Blood Orange Delice</i></b>	<b>€6.50</b>
With Lemon Sorbet	
<b><i>Selection of Irish Cheeses</i></b>	<b>€7.50</b>
With Apples, Grapes, Celery, and Crackers	

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<b>White wines</b>		<b>Glass</b>	<b>Bottle</b>
Chile	<b><i>Tierra Alta Sauvignon Blanc</i></b>	€6.50	€26.00
Italy	<b><i>Bosco Pinot Grigio</i></b>	€6.50	€26.00
Australia	<b><i>Birchmore Chardonnay</i></b>	€6.75	€27.00
France	<b><i>Domaine Desloges Sauvignon</i></b>	€7.75	€31.00
New Zealand	<b><i>Pa Road Sauvignon Blanc, Marlborough</i></b>	€9.25	€37.00
Italy	<b><i>Prosecco Frizzante (20cl bottle)</i></b>	Snipe	€12.00
<b>Red Wines</b>		<b>Glass</b>	<b>Bottle</b>
Chile	<b><i>Tierra Alta Cabernet Sauvignon</i></b>	€6.50	€26.00
Spain	<b><i>Campo Castillo</i></b>	€6.50	€26.00
Argentina	<b><i>Madrigal Malbec</i></b>	€8.00	€32.00
Australia	<b><i>Birchmore Shiraz Cabernet</i></b>	€6.75	€27.00
Italy	<b><i>LL Bucco Montepulciano d'Abruzzo</i></b>	€7.50	€30.00
France	<b><i>Croix Des Vents Merlot</i></b>	€7.50	€30.00
Spain	<b><i>Ramón Bilbao Crianza</i></b>	€8.75	€35.00