

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

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)

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, Dark Chocolate Sauce, Passion Fruit & Mango Sorbet

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

SET MENU | 2 COURSES €22.00 | 3 COURSES €27.00

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