

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 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

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

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

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

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DESSERTS & WINES

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

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