



2 COURSE MENU

STARTERS

SOUP OF THE DAY

Freshly prepared soup, wheaten bread

(1-wheat,6,7,9,12)

DEEP FRIED FALAFELS

With Curried Vegan Mayo, siracha, tossed leaves

(1-wheat,6,9,10,11)

WHIPPED GOATS CHEESE SALAD

Sweet and sour beetroot compote, rocket leaf salad

Smoked almonds

(Contains 7,8-almonds)

CRUMBED MONAGHAN MUSHROOMS

With homemade garlic dip and tossed baby leaves

(1-wheat,3,6,10)

CAESAR SALAD

*Smoked bacon lardons and slow cooked chicken,
garlic croutons, baby gem, house dressing*

(1-wheat,3,6,7,9,10)

MAIN COURSES

ESCALOPE OF CHICKEN

*Served on the bed of chorizo mash,
with herb and red wine jus*

(1-wheat,6,7,9,10)

ROAST SILVERHILL DUCK

*Local Silverhill Duck, fresh stir-fried green
vegetables, black bean sauce, jasmine rice*

(6,9,11,12)

BEEF FEATHER BLADE

*17-hour slow roasted feather blade on a bed of champ with
honey roasted root vegetables and roast red wine gravy*

(6,7,9,10,12)

BAKED FILLET OF SALMON

*Oven baked salmon on a bed of potato puree, roast
vegetables, bearnaise sauce*

(1-wheat,3,4,6,7,12)

PLANT BASED BURGER

*Sesame bun, vegan feta with garlic mayo, baby gem, red
pepper and tomato relish served with crispy onion ring*

(Vegan) (1-wheat,6, 10, 11, 12)

DESSERTS

CHEESECAKE OF THE DAY

Served with rich chocolate sauce

(1-wheat,3,6,7,12)

RASPBERRY AND WHITE CHOCOLATE ROULADE

Served with berry compote and fresh cream

(6,7,8-almonds)

APPLE SPONGE

*Sweet apple pie with a sponge topping,
served warm with Vanilla Ice Cream*

(1-wheat,3,6,7)

BOULIBAN VANILLA ICE CREAM

Wafer basket, duo of sauces

(1-wheat,7)

ADDITIONAL SIDES

APPLE SPONGE €3.50 (12)

HOUSE FRIES €4.00 (6,12)

ROAST ROOT VEGETABLES €4.00 (7)

WHISKEY & BLACK PEPPERCORN

SAUCE €4.00 (7,9,10,12)

ROAST RED WINE GRAVY €2.00 (9,10,12)

DEAR CUSTOMERS WE DO NOT SPLIT THE BILLS

PARTIES 4 PEOPLE AND OVER. THANK YOU

*1-Cereals, 2-Crustaceans, 3-Egg, 4-Fish, 5-Peanuts, 6-Soybeans, 7-Milk, 8-Nuts, 9-Celery,
10-Mustard, 11-Sesame Seeds, 12-Sulphur Dioxide, 13-Lupin, 14-Molluscs*