

EVENING SET MENU

STARTERS

SOUP

Homemade soup served with fresh crusty bread.

CHICKEN LIVER, BACON & BRANDY PATE

Homemade chicken liver, bacon & brandy pate served with a mixed salad, warm rustic toast & a red onion marmalade.

GOAT'S CHEESE & BEETROOT SALAD

Warm goat's cheese & roasted beetroot on a bed of mixed salad with a balsamic dressing.

CREAMY GARLIC MUSHROOM CROSTINI (V)

Sautéed mushrooms finished in a creamy garlic sauce, served on a garlic crostini with a mixed salad.



CREOLE CHICKEN SALAD

Oven baked strips of chicken marinated in Cajun spices, served on a mixed salad, with a sweet chilli mayonnaise.

MAINS

RUMP STEAK (200g)

Succulent Rump steak, seasoned & cooked to your liking.
Served with grilled cherry vine tomatoes, onion rings, salad garnish & hand cut chips

SAUCES: Peppercorn, Mushroom, Blue Cheese or Garlic Butter €2.50   

SALMON FILLET

Oven baked salmon fillet served with a basil & lemon cream sauce.
Served with chef's potatoes & vegetables.

CAJUN CHICKEN

Oven baked breast of chicken marinated in cajun spices.
Served with a lime, coriander & orange butter, hand cut chips & a salad garnish.

LAMB TAGINE

Tender pieces of lamb in a richly spiced moroccan sauce with apricots, honey & spices.
Served with Basmati rice or Couscous & seasonal vegetables.

PASTA ALLA GENOVESE (V)

Fresh penne pasta with pesto Genovese, cherry tomatoes & parmesan cheese, with garlic bread.

CHOICE OF DESSERT OR COFFEE

See our dessert board for selection

3 Courses €22.95

Set Menu requires 3 courses per person.



CONTIENE GLUTEN



CRUSTÁCEOS



HUEVOS



PESCADO



CACAHUETES



SOJA



LACTEOS



FRUTOS DE CÁSCARA



APIO



MOSTAZA



GRANOS DE SÉSAMO



DIÓXIDO DE AZUFRE Y SULFITOS



MOLUSCOS



ALTRAMUCES