

Coeliac Menu

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| <i>Soup of the Day (V)</i> | €4.80 |
| <i>Cooked to order Mediterranean Seafood Chowder of Tiger Prawns, Salmon and Squid finished with Garlic Butter</i> | €9.25 |
| <i>Seared Kangaroo Loin (served Medium Rare) on Roast Sweet Potato Mash With Caramelized Grapes and Parsnip Crisps</i> | €11.95 |
| <i>Homemade Chicken and Pistachio Terrine served with Seasonal mixed leaves and Chutney</i> | €7.95 |
| <i>Pumpkin and Spinach Risotto finished with Shaved Parmesan, Thyme Roasted Tomatoes and Balsamic Reduction</i> | €7.95 |
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| <i>Sea Bass Fillets served on a Sweet Potato and Pak Choy Timbale With a Laksa Sauce</i> | €28.50 |
| <i>Pan Fried Cod served on a Butter Bean, Chorizo and Tiger Prawn Ragout With Fresh Basil</i> | €24.00 |
| <i>Seared Monkfish Medallions served on a Smoked Salmon and Saffron Risotto With Chorizo Cream and Grilled Asparagus</i> | €26.95 |
| <i>Duo of Steamed Salmon and Langoustines served on Courgette Linguini with Parsley Potatoes and a White Wine and Spinach Cream Sauce</i> | €21.75 |
| <i>10 oz Aberdeen Angus Sirloin Steak on Wholegrain Mustard Dauphinoise Potato with Caramelized Shallots Garlic Butter</i> | €26.95 |
| <i>7oz Beef Fillet on Wholegrain Mustard Dauphinoise Potato with Caramelised Shallots and Garlic Butter</i> | €28.95 |
| <i>Marinated Chargrilled Mediterranean Vegetables with Red Onion Marmalade and Goats Cheese, mixed salad</i> | €16.95 |
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| <i>Irish Cheese Plate served with Seasonal Fruit, Chutney</i> | €8.50 |
| <i>Homemade Ice Cream with Caramelized Marshmallow</i> | €7.95 |
| <i>Crunchy Pavlova topped with Chantilly Cream, fresh Strawberries and Passionfruit</i> | €7.95 |