

STARTER

Soup of the Day	€4.90
Atlantic Seafood Chowder Topped with Homemade Croutons Local Cuts of Seafood Poached in White Onion and Summer Vegetable Veloute	€7.90
Mussels Stove Topped Steamed Connemara Rope Mussels folded in a Garlic, Shallot and White Wine Liason	€9.50
Goat's Cheese Toasted Crostini Glazed under a Crust of Goat's Cheese with Pickled Red Onion and a Cucumber & Tomato Salsa	€8.90
Chicken Wings Twice Roasted Marinated Brushed Chicken Wings Finished with Crisp Celery and a Blue Cheese Garlic Dip	€8.50
Melon Rosette of Melon Served with an Iced Fruit Sorbet	€5.50
Summer Super Salad Crisp Spears of Lettuce, a Crumble of Feta, Savoury Slices of Broccoli, Red Onion, Beetroot and Cherry Tomatoes Tossed with Ripe Avocado, Candied Walnuts in a Red Pepper and Wholegrain Mustard Vinaigrette	€8.20

MAIN COURSE

Welcome to the home of the worlds greatest steak!

When it comes to beef, there is nothing better than a dry - aged steak.

Our local in house dry aged beef has a remarkable depth of flavour.

This is achieved by sourcing local beef from the highest grade of traditional breeds of cattle, hanging their prime cuts of beef for up to 21 days. The process enhances the beef which offers a more succulent, tender, improved buttery texture and mellower yet beefier taste.



PAN FRIED DRY AGED FILLET	8oz	€27.90	SUPPLEMENT €5
The most tender of steaks and lean in appearance. This meat has a sublime, subtle flavour.			
DRY AGED RIB EYE	10oz	€26.90	SUPPLEMENT €4
Delicious beefy flavour, this heavily marbled cut has a ribbon of fat at its core which melts during cooking, making the meat sensationally juicy.			
DRY AGED SIRLOIN	9oz	€25.90	SUPPLEMENT €4
One of the most flavour some steaks, and it's almost as tender as a fillet.			
SURF YOUR STEAK!	Sautéed Prawns in Garlic Butter	€3.90	

CHOOSE YOUR STEAK SAUCE - Garlic Butter | Whiskey Pepper | Chasseur

ALL OF THE ABOVE STEAKS ARE SERVED WITH RED ONION MARMALADE & CHIPS

Oriental Chicken Curry Diced Marinated Chicken Cooked in Spices, Onions and Peppers in a Coconut Curry & Coriander Cream Sauce and Fragrant Rice or Chips	€15.90
Fresh Steamed Clew Bay Mussels Served with a Liason of Shallots, Garlic and White Wine Sauce and Homemade Fries	€16.90
Poached Killary Salmon With Sauteed Asparagus, Peas, Shallots and Tarragon Hollandaise, Seasonal Vegetables and Potatoes	€17.90
Crispy Roast Half Silver Hill Duck Served with Braised Red Cabbage, Cinnamon, Star Anise and Honey & Cointreau Glaze Seasonal Vegetables and Potatoes	€17.90
Marinated Supreme of Chicken On a bed of Roasted Peppers, Courgettes, Red Onion with Tomato & Red Pepper Coulis Chips and Salad	€16.90
Fresh Catch of the Day With White Wine Veloute, Seasonal Vegetables and Potatoes	€17.50
Fresh Carved Roast of the Day With Chasseur Sauce, Seasonal Vegetables and Potatoes	€16.90
Vegetable Stir Fry with Wok Fried Noodles Add Sweet Chilli King Prawns Strips of Beef Marinated Strips of Chicken	€13.90 €3.80 each
Side Orders Side Salad Homemade Fries Vegetables and Potatoes	€4.50 each

IN HOUSE STONE BAKED PIZZA

Pepperoni	€13.50
Margherita	€13.50
Ham & Mushroom	€13.50

Served with Salad or Homemade Fries

“If you have a food Allergy please ask your server to refer you to a supervisor or manager who will present our food Allergy information folder as we would be happy to discuss your requirements personally”



DESSERTS

Sticky Toffee Pudding Served with Ginger and Caramel Sauce and Irish Mist Ice Cream	€6.50
Berry Bakewell Tart With Crème Anglaise, Rum Raisins & Vanilla Ice Cream	€6.50
Irish Farmhouse Cheese Selection Served with Sourdough Crackers, Homemade Apple Chutney, Candied Walnuts & Grapes	€8.50
Apple Sponge topped with Sliced Apple and Apricot Jam with Vanilla Ice Cream	€6.50
Homemade Chocolate Brownie Served with Caramel Sauce and Cookie Ice Cream	€6.50
Selection of Ice Creams	€6.50

BEVERAGES

Espresso	€2.50
Cafe Latte	€2.90
Cappuccino	€2.90
Americano	€2.80
Mocha	€3.10
Hot Chocolate	€3.50
Freshly Brewed Tea or Herbal	€2.50