
TO START

HOMEMADE SOUP OF THE DAY

with homemade brown bread

THE BISTRO CHOWDER

a hearty bowl of creamy atlantic seafood chowder with chefs homemade brown bread

SWEET SESAME GLAZED CHICKEN WINGS

served with mixed salad

POWER SALAD

mixed Mesclun leaf with grated beetroot, broccoli, cherry tomatoes, grated carrot topped with greek feta cheese & mixed sprout

MAIN

CHEF SPECIAL OF THE DAY

please ask your server

FILLET OF SALMON

pan seared salmon served with sautéed baby potatoes, wilted spinach & cream saffron sauce

CHEFS SPECIAL CHICKEN

oven roasted breasted of chicken with wild mushroom sauce & creamy mash

CREAMY ITALIAN PENNE PASTA

a creamy sauce with wild mushroom, broccoli & spring onion melody

THE BISTRO BEEF BURGER

homemade 6oz Irish beef burger, tomato, onion & iceberg lettuce with cajun burger sauce on a toasted brioche bun served with homemade slaw & homemade chips

-optional streaky bacon or cheese-

GRILLED 10OZ RIB EYE STEAK €5 supplement

sauteed onions & mushrooms with garlic or peppercorn sauce served with homemade chips

SWEET TREAT

WARM RUSTIC APPLE PIE

with cream anglaise & homemade ice cream

TOBLERONE CHEESECAKE

with homemade ice cream & baileys sauce

LEMON MOUSSE

with crispy meringue, berry puree, greek yogurt & ice cream

SELECTION OF HOMEMADE ICE-CREAM & SORBET

chocolate, strawberry sorbet & vanilla
