



## FIRST

SOUP OF THE DAY  
SERVED WITH HOMEMADE BROWN BREAD  
1,7,9

BACON & CABBAGE CROQUETTE  
SERVED WITH POACHED EGG & PARSLEY VELOUTÉ  
1,3,7

BALLYHACK SMOKED SALMON  
SERVED WITH HOMEMADE BROWN BREAD, AND A CAPERS & SHALLOTS DRESSING  
1,3,4,10

GRILLED GOATS CHEESE AND BEETROOT SALAD WITH CANDIED WALNUT  
7,8

## SECOND

21 DAYS DRY AGED SIRLOIN STEAK  
SERVED WITH ROASTED TOMATO, POTATO DAUPHINOISE & TENDER STEM BROCCOLI  
PEPPERCORN SAUCE, GARLIC BUTTER OR WILD MUSHROOM SAUCE  
1,7,9,10

PAN FRIED SUPREME OF CHICKEN  
SERVED WITH CHAMP POTATOES & CREAMY WILD MUSHROOM SAUCE  
7,9

KILMORE QUAY FRESH SEA TROUT FILLET  
SERVED WITH SAMPHIRE & FRESH MUSSELS & CLAM VELOUTÉ  
4,7,13

CHERRY VINE TOMATO & BASIL LINGUINI  
SERVED WITH CRISPY SHALLOTS & PARMESAN CHEESE  
1,3,7

**ALL MAIN COURSES SERVED WITH A SIDE OF SEASONAL POTATOES & VEGETABLES**  
**7**

**THREE COURSE...46    TWO COURSE...36**

