

# DINE A CUT ABOVE THE REST



We pride ourselves on quality, with an array of dishes to make your mouth water. Our menus focus on utilising fresh in-season produce to create dishes bursting with a multitude of flavours. Our signature steaks, sourced from the best local Irish farms, come highly recommended.

## TO START

### HOMEMADE SOUP OF THE DAY

Fresh Homemade Seasonal Soup served with Homemade Guinness Treacle Bread

Allergens: Gluten - Wheat & Barley, Milk

### BUFFALO CAULIFLOWER BITES

Marinated Cauliflower Pieces coated in Panko & Coconut Crumb with a Sweet Chilli & Lime Sauce

Allergens: Gluten - Wheat, Milk, Celery, Mustard

### SEAFOOD CHOWDER

Brimming with Tender Seafood & Fresh Vegetables

Allergens: Gluten - Wheat, Milk, Shellfish

### HONEY, LIME & SRIRACHA CHICKEN SKEWERS

Chicken Breast Skewers Marinated in Honey, Lime, Soy & Ginger finished with Spicy Sriracha Sauce

Allergens: Soyabean, Mustard

### STICKY HONEY & BBQ PORK BELLY BITES

With Pickled Ginger Salsa & Jalapeño Slaw

Allergens: Gluten - Barley, Soybean, Sulphites, Mustard

## MAINS

### TENDER CHICKEN BALLOTINE

Stuffed with a flavourful blend of Herbs & Spices served alongside a Rich & Creamy Chorizo-Infused Mashed Potato

Allergens: Gluten - Wheat, Egg, Milk, Mustard, Sulphites

### FRESH FILLET OF HAKE

Served on a Bed of Red Pesto Champ Mash with Curried Coconut Cream Sauce & Market Vegetables

Allergens: Milk, Fish, Mustard, Nuts

### SPICED LAMB STEAK

Marinated in Mixed Spices with Pea & Mint Purée served with Fresh Seasonal Vegetables & Red Wine Jus

Allergens: Milk, Celery, Mustard, Sulphites

### PRAWN & CHORIZO TAGLIATELLE

King Prawns & Chorizo in a Rich Homemade Garlic Herb & Tomato Sauce

Allergens: Gluten - Wheat, Crustaceans, Egg, Soybean, Milk, Mustard, Sulphites

### CAULIFLOWER STEAK (Vegetarian Option)

with Cauliflower Purée served with Fresh Seasonal Vegetables & Herb Oil topped with Almond Flakes

Allergens: Milk, Nuts, Celery, Mustard, Sesame

## OUR SIGNATURE

## STEAKS

### 8oz FILLET OF IRISH ANGUS BEEF (€15 Supplement)

Known for its softness and juicy flavours, this cut from the Tenderloin with very little marbling and no fat is one of the most prized cuts of meat.

### 10oz PRIME ANGUS STRIPLOIN (€10 Supplement)

Cut from the rear of the loin and slightly marbled, this versatile and popular steaks both tender & tasty

### 10oz RIBEYE (€12 Supplement)

This steak has a pronounced beefy flavour, making it a favourite among steak lovers. The fat along the edge is often left on for extra flavour & known for its tenderness, marbling and rich taste.

## SIDES

### CHAMP MASH

Allergens: Milk

5

### CHUNKY CHIPS

5

### HOUSE FRIES

5

### STEAMED BABY VEGETABLES

6

Allergens: Milk

### TRUFFLE & PARMESAN FRIES

6

Allergens: Milk

### SAUTEED ONIONS & MUSHROOMS

4

### ONION RINGS

5

Allergens: Gluten - Wheat

### SWEET POTATO FRIES

6

### SPROUTING BROCCOLI WITH

### TRUFFLE OIL & PARMESAN

8

Allergens: Milk, Nuts

## ALL SERVED WITH

Grilled Onions, Portobello Mushrooms, Slow Roast Cherry Tomatoes, Hand Cut Chunky

Chips & Your choice of Sauce

## SOMETHING SWEET

### STICKY TOFFEE PUDDING

Served with Salted Caramel Ice Cream & a Rich Toffee Sauce

Allergens: Gluten - Wheat, Egg, Milk

### RED BERRY & APPLE CRUMBLE

Topped with toasted Oat Crumble served with Cream Anglaise & Fresh Strawberries

Allergens: Gluten - Wheat, Milk, Egg, Sulphites

### COURT YARD CHEESECAKE

Please ask your server for our Cheesecake Flavour

Allergens: Gluten - Wheat, Egg, Milk

2 COURSE €36

3 COURSE €42