




STARTER

SOUP OF THE DAY €6.50

Served with homemade brown bread or rosemary focaccia bread **c v** 

THE COAST SEAFOOD

CHOWDER..... €9.50

Hake, mussels, prawns, and natural smoked haddock in a light cream chowder of leek, fennel, white wine, tarragon and parsley, served with homemade brown bread or rosemary focaccia bread.

Chicken Tartlet€11.50

Slow cooked Irish chicken in a braised leek, vintage cheddar and tarragon cream sauce with a crispy parmesan and herb crumb, salsa verde, dressed rocket and watercress salad.


SLOW ROAST PORK RIB....€11.50

Boneless slow braised pork rib, Mescan Stout and honey glaze, apple, celeriac, hazelnut and grain mustard slaw, crispy shallot, granny smith apple

CLASSIC PRAWN COCKTAIL€12.50

Large poached prawns, crispy gem lettuce, slow roast plum tomato dressing, celery, lemon, focaccia croutons, classic marie-rose sauce and served with homemade brown bread.

LUSEAS SUMMER SALAD.. €10.50

Roast beetroot, apple, hazelnut, pickled celeriac, olive oil baked focaccia crisps, fresh lovage, crispy gem lettuce, pomegranate & citrus dressing. **c v** 


Add Chicken €4.00

Add Prawn €4.50

Toonsbridge Mozzarella €3.50

Make it a Main Course€15.50

BRUSCHETTA PROVENCAL..€9.50

Warm homemade focaccia bread, oven dried San Marzano tomatoes, Macrooom buffalo mozzarella, fresh basil and drizzled with extra virgin olive oil. **v** 

CLEW BAY MUSSELS..... €11.50

Irish cider, shallot, garlic, lovage, parsley and cream served with a side of homemade brown bread **c**

FOOD ALLERGY NOTICE;

Food prepared here may contain nuts and other ingredients which can cause allergic reactions. If you or any of your guests have an allergy, please inform your server and our chefs will be happy to accommodate your needs.

FRIENDLY OPTIONS AVAILABLE;

C - COELIAC | V - VEGETARIAN |  - VEGAN



MAIN COURSE

GRILLED KILLARY

SALMON.....€25.00

On a bed of sauté baby spinach, classic Beurre Blanc sauce and served with seasonal veg, creamed potatoes and fresh dill **c**

ROASTED PORK BELLY ... €23.50

Slow roasted cider braised Irish pork belly, Kelly's of Newport black pudding croquette, charred spring onion, fondant potato, roast apple and raisin puree, cider and rosemary jus and served with seasonal vegetables


CLEW BAY MUSSELS.....€20.50

Irish cider, shallot, garlic, lovage, parsley and cream served with a side of homemade brown bread and a side of fries. **c**

ROAST CHICKEN.....€22.50

Roast breast of Irish chicken, crispy skin, smoked bacon, roast button mushrooms, pearl onion, glazed vegetables and a rich red wine & roast chicken sauce and served with creamed potatoes **c**

THAI GREEN CURRY..... €18.50

Thai Green vegan curry roasted green chilli, basil, coriander and coconut cream sauce, with courgette, spring onion and roast peppers served with lemongrass scented basmati rice and naan bread. **c v** 

Add Chicken..... €4.00

Add Prawn..... €4.50

COAST FISHPIE..... €22.50

Atlantic coast fish pie with prawns, mussels, haddock, salmon and natural smoked haddock in a light white wine and vermouth cream sauce with duchess potato and served with a side of sauté green beans. **c**

BEER BATTERED FISH &

CHIPS..... €20.50

Fresh Irish haddock, crispy Mescan Ale batter, garden pea puree, fries and homemade tartare sauce.

CRISPY PANKO PRAWN

SCAMPI..... €22.00

Tiger prawns in our signature panko crumb, homemade lemon mayonnaise, spiced red pepper salsa, lime wedge, fresh basil and served with a side of fries

TAGLIATELLE A LA

CARBONARA..... €18.50

Tagliatelle pasta, smoked bacon, white wine, garlic and parmesan cream sauce, finished with fresh basil, cracked black pepper and served with our homemade focaccia bread.

Add Chicken..... €4.00

Add Prawn..... €4.50

Add Toonsbridge Mozzarella €3.50

BARBARY HONEY ROAST

DUCK.....€28.90

Honey roasted breast of barbary duck served on a bed of buttered savoy cabbage, fondant potato, carrot & star anise puree, topped with a classic orange and rosemary jus and served with a side of fresh seasonal vegetables. **c**

Choose how you would like it cooked – we recommend medium!



STEAKS

Welcome to the home of the world's 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 30 days. The process enhances the beef which offers a more succulent, tender, improved buttery texture and mellower yet beefier taste.

***DRY AGED RIB EYE 10oz..... €31.90**

Delicious Beefy Flavour, This Heavily Marbled Cut has a Ribbon of Fat at its Core Which Melts During Cooking, Making the Meat Sensationally Juicy.

***8oz DRY AGED FILLET €35.90**

The most tender of steaks. This meat has a sublime, subtle flavour.

***DRY AGED SIRLOIN 9oz..... €32.90**

One of the Most Flavoursome Steaks, It's Almost as Tender as a Fillet.

All steaks are accompanied by slow roast plum tomato with rosemary, garlic and shallot, portobello mushroom with parmesan crumb, homemade onion rings, and served with creamed potato and vegetables or fries and salad.

Choose your sauce - peppercorn and brandy cream sauce or garlic butter.

(*Inclusive Dinner Supplement of €10 for Steaks)

SIDES

Creamed Mash.....€4.50

Seasonal Vegetables. €4.50

Rocket, Watercress & Parmesan salad..... €4.50

Beer Battered Onion Rings€4.50

Fries€4.50

Sweet Potato Fries... €5.00

Cheesy Cauliflower...€4.50



DESSERT

SUMMER FRUIT PAVLOVA€8.50

Light homemade meringue, tangy lemon curd cream, fresh summer berries, passion fruit coulis and fresh mint c

LUSEAS CHOCOLATE MOUSSE€8.50

A delicious dark chocolate mousse sat on an almond crumble base with fresh raspberries, vanilla cream and pistachio ice cream

CLASSIC KNICKERBOCKER GLORY€7.50

Vanilla ice cream, passion fruit and raspberry coulis, crushed meringue, toasted hazelnuts all topped off with a caramel sauce. c

IRISH CHEESE BOARD€14.00

Cashel blue cheese, Macroom buffalo mozzarella, Clare goats' cheese, raisin chutney, granny smith apple, focaccia crisps, cheese crackers and fresh celery sticks.

WARM HOMEMADE APPLE PIE.....€8.50

Warm house apple pie served with custard and vanilla ice cream

CHEESECAKE OF THE DAY.....€8.50

Please ask your server for todays flavour

SELECTION OF ICE-CREAM c€7.50

JELLY & ICECREAM€7.50

The old time favourite, strawberry jelly and vanilla ice cream c

HOT DRINKS

| | |
|-------------------------------|-------|
| TEA..... | €2.80 |
| AMERICANO..... | €3.00 |
| ESPRESSO (1 shot) | €2.80 |
| LATTE..... | €3.50 |
| CAPPUCCINO..... | €3.50 |
| FLATWHITE..... | €3.20 |
| MACCHIATO..... | €3.00 |
| MOCHA..... | €3.50 |
| HOT CHOCOLATE..... | €3.50 |
| SELECTION OF HERBAL TEAS..... | €3.00 |

LIQUEUR COFFEES

| | |
|---------------------|-------|
| IRISH COFFEE..... | €6.80 |
| BAILEYS COFFEE..... | €6.80 |
| CALYPSO COFFEE..... | €6.80 |
| FRENCH COFFEE..... | €6.80 |