

# Starter

## COAST Chowder

€7.50

Mixed Atlantic Seafood Chowder served with Homemade Brown Bread  
(MK, FH, CY, SP)

## Soup of the Day

€5.50

Served with Homemade Brown Bread  
(MK, CY, SP)

## Spicy Mackerel Bruschetta

€10.50

Marinated Fillet of Mackerel with Chunky Tomato & Chili Salca on a Sourdough Bread, Petite Salad, Pickled Red Onion & Horseradish Foam  
(FH, WH, MK, MD)

## Duck Croquettes

€9.50

Served with Apple Chutney, Caramelized Plums, Raspberry Balsamic and Petit Salad  
(WH, EG, MK, CY, SP)

## Butternut Squash

### & Clew Bay Mussel Risotto

€9.50

Creamy Risotto with Rocket leaves & white truffle oil  
(MK, MS, CY, SP)

## Duo of Goats Cheese

€8.90

With Beetroot Puree, Petit Salad & Balsamic Dressing  
(WH, EG, MK)

## Pickled Fillet of Seabass

€10.50

with saffron potato remoulade, pickled cucumber, dijon aioli & spinach pesto (FH, TN, MK, MD)

## Caesar Salad

€8.90

Baby Gem Lettuce, Crisp Bacon, Parmesan Cheese, Garlic Croutons & Classic Caesar Dressing

Add Chicken €3.50  
(EG, MK, FH)

# Main Course

## Chargrilled In-House Dry Aged Steak

### Fillet Steak Medallions 8 oz

€27.90

### Sirloin Steak 9 oz

€25.90

Roast Stuffed Flat Cap Mushroom & Chunky Chips, with Brandy & Peppercorn Cream or Garlic Butter

### Dinner inclusive Steak supplement

### Fillet Steak Medallions 8 oz

€7.50

### Sirloin Steak 9 oz

€6.50

(MK, CY, SP)

## Slow Roasted Rump of Irish Lamb

€23.90

Aubergine, Tomato & Black Olive Ragout, Carrot & Cumin Puree, Pickled Red Onion, Rosemary & Roast Garlic Jus  
(MK, CY, SP)

## Marinated Chargrilled Breast of Roast Chicken

€18.90

Creamy Celeriac & Truffle Puree, Gratin Potato & Wild Mushroom Cream  
(MK, CY, SP)

## Grilled fillet of Monkfish

€23.90

Buttered Broccoli steams, black olive & sun-dried tomato tapenade & saffron veloute

### Dinner inclusive supplement

€2.00

(FH, MK)

## Baked Fillet of Cod

€21.90

with clew bay mussels shakshuka, topped with prawns, black olive, caper & tomato salca & salca verde  
(FH, MK, SP)

## Pan Fried Fillet of Seatrout

€22.50

Braised Fennel Ragout, Cauliflower puree and Roasted Red Pepper & cumin dressing  
(FH, MK)

## Vegan Tagliatelle Carbonara

€15.50

In a Creamy Soya Milk with Wild Mushroom, Tofu, Julienne of Leeks and Drizzled with Truffle Olive Oil  
(WH)

## Creamy Mild Thai Red Chicken Curry

€16.90

with Basmati Rice, Poppadom & Chunky Chips  
(PN, TN, SE, WH, MK, SP)

### Vegetarian Option Available

## Caesar Salad

€12.90

Baby Gem Lettuce, Crisp Bacon, Parmesan Cheese, Garlic Croutons & Classic Caesar Dressing

(EG, MK, FH)  
Add Chicken €3.50

# Desserts

## **Lemon Tiramisu**

€6.80

With Coffee & Chocolate Sorbet  
(WH, EG, MK)

## **Chocolate Fondant**

€6.80

Served with Vanilla Ice Cream (10 Min Cooking Time)  
(WH, MK, EG)

## **Chocolate Ganache & Mascarpone Gateaux**

€6.80

Served with Chocolate Sauce & Vanilla Ice Cream  
(WH, MK, TN, EG)

## **Salted Caramel Cheesecake**

€6.80

Served with Strawberry & Gin Granite  
(WH, MK, TN, EG)

## **Mango & Passion Fruit Panna Cotta**

€6.80

With Wild Berry Sauce & Strawberry Ice Cream  
(MK, EG)

## **Selection of Ice-Cream**

€6.50

(MK, EG)

## **Cheese Selections**

€10.50

Served with Crackers & Quince Gel  
(MK, EG, WH)

**Freshly Brewed Bewley's Tea & Coffee**