

# 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)

**Duck Croquets** €9.50

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

**Duo of Goats' Cheese** €7.90

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

**Mussel & Atlantic Prawn Risotto** €9.50

Creamy Risotto with Rocket Leaves and White Truffle oil  
(MK, CS, MS, CY, SP)

**Caesar Salad** €8.50

Baby Gem Lettuce, Crisp Bacon, Parmesan Cheese, Garlic Croutons & Classic Caesar Dressing  
Add Chicken €3.50  
(EG, MK, FH)

**Trio of Salmon Platter** €9.50

Dill Gravalax, Orange Cured & Smoked Salmon with Petite Salad, Pickled Red Onion & Balsamic Reduction  
(FH, MD)

# Main Course

**Chargrilled In-House Dry Aged Steak**

Fillet Steak Medallions 8 oz €26.50  
Sirloin Steak 10 oz €25.90  
Roast Stuffed Flat Cap Mushroom & Chunky Chips, with Brandy & Peppercorn Cream or Garlic Butter  
(MK, CY, SP)

**Pan Fried Fillet of Seatrout** €22.50

Braised Fennel Ragout, Cauliflower pure and Roasted Red Pepper Velouté  
(FH, MK)

**Gourmet Beef Burger** €16.50

Homemade Burger with 100% Irish Beef with Pickled Red Onion, Lettuce, Tomato & Ballymaloe Relish, on a Brioche Bun.  
Served with Petite Salad & Chips.  
Add Streaky Bacon €0.70  
Add Pepper Jack Cheese €1.00  
Add Blue Cheese €1.00  
(WH, MK, SP)

**Marinated Chargrilled Breast of Roast Chicken** €21.50

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

**Vegan Tagliatelle Carbonara** €17.50

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

**Thai Red Chicken Curry** €16.90

Creamy Mild Red Thai Curry with Steamed Basmati Rice & Poppadom  
(PN, TN, SE, WH, MK, SP)

**Slow Roasted Rump of Irish Lamb** €20.90

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

**Grilled fillet of Turbot** €22.50

Buttered Spaghetti Vegetables with Mussel and Diced Chorizo, Broccoli Steam & Salca Verde  
(FH, MK, WH, MS, CY)

**Beer Battered Cod & Chips** €18.50

Served with Mushy Peas & Tartar sauce  
(FH, WH, EG, SP)

# Desserts

|  |       |
|--|-------|
| <b>Humming Bird Cake</b>   | €6.80 |
| With Fresh Orange frosting & Vanilla Ice Cream<br>(TN, WH, EG, MK )                              |       |
| <b>Lemon Tart</b>  | €6.80 |
| Served with Italian Meringue, Fresh Raspberries, Mint & Chocolate Chip Ice Cream<br>(WH, MK, EG) |       |
| <b>Milk Chocolate &amp; Mascarpone Mousse</b>  | €6.80 |
| Served with Flaked Almond Praline & Vanilla Ice Cream<br>(WH, MK, EG)                            |       |
| <b>Cheesecake of the Day</b>   | €6.80 |
| Served with Cream & Vanilla Ice Cream<br>(WH, MK, EG)  |       |
| <b>Fresh Fruit Pavlova</b>   | €6.80 |
| With Chantilly Cream, Mango Coulis & Strawberry Ice Cream<br>(MK, EG)                            |       |
| <b>Selection of Ice-Cream</b>  | €6.50 |
| (MK, EG)   |       |
| <b>Cheese Selections</b>   | €9.00 |
| Served with Crackers & Quince Gel<br>(MK, EG, WH)  |       |
| <b>Freshly Brewed Bewley's Tea</b>   |       |