

Réamhchúrsaí Starters

Cloicheáin mhara le hanlann Marie Rose ar arán cruithneachta Guinness & triacla
Classic Prawns in Marie Rose sauce with homemade Guinness & treacle bread

Anraith an lae le harán cruithneachta
Soup of the day with wheaten bread

Beacáin Ghairleoige Uachtair ar ciabatta te
Creamy Garlic Mushrooms on toasted ciabatta with fresh parmesan

Tempura Sicín – stiallacha sicín faoi fhuidreamh éadrom tempura, arna spré le hanlann milis sillí
Chicken Tempura - chicken strips in a light tempura batter drizzled in sweet chilli sauce

Sailéad Caesar le sicín, bagún, parmasán úr & ár mblastán caesar féin
Caesar Salad with chicken, bacon, fresh parmesan & our own Caesar dressing

Príomhchúrsaí Main Courses

Bradán ruadhóite in anlann uachtair de ghairleog agus d'fhíon bán
Pan seared salmon in a creamy garlic and white wine sauce

Mairteoil Rósta – le prátaí bruite, prátaí rósta agus glasraí le sú fíon dearg
Roast Silverside of Beef – with creamy mash, roast potato, vegetables & a rich red wine gravy

Sicín Rósta – le prátaí bruite, prátaí rósta agus glasraí le hanlann piobair
Roast Chicken – with creamy mash, roast potato & vegetables with a whiskey pepper sauce

Sailéad Cáis Ghabhair & Gallchnónna – le subh shillí oinniún, duillí measctha, piobair, oinniúin dhearga, scailliúin earraigh, trátaí úra & glónra balsamach
Goats Cheese & Walnut Salad - with onion chilli jam, mixed leaves, peppers, red onion, spring onion, fresh tomato & balsamic glaze

Tempura Sicín – stiallacha sicín faoi fhuidreamh éadrom tempura, arna spré le hanlann milis sillí
Chicken Tempura - Chicken strips in a light tempura batter drizzled in sweet chilli sauce

Stéig Shúil Easnacha 8 n-unsá – le fáinní oinniún, trátaí griollta, do rogha taobhmhíre, le hanlann piobair
8oz Ribeye Steak – cooked to your liking with onion rings, grilled tomato, choice of side and a whiskey pepper sauce

Milseoga Desserts

Pióg The Úll Phóilín
Pauline's Hot Apple Pie

Císte Faoiste Seacláide Te
Hot Chocolate Fudge Cake

Císte Cáise Bailey
Bailey's Cheesecake

Roulade de Sheacláid Bhán agus Sútha Craobh
White chocolate and Raspberry Roulade