



All Evening Dinner Menu

3 Courses with Nibbles €28

Pre-Dinner Nibbles

Selection of Marinated Olives & Freshly Baked Bread

Starter Course

Annascaul Black Pudding Tostadas with Carmelised Apple & Blueberry Marmalade (c*)

Warm Chicken Salad with Apple, Green Beans, Cherry Tomatoes, Mixed Leaves & Crunchy Fried Onions (c*)

Prawn & Vegetable Bombitas (filo parcels), Sweet Chilli Dip

Skewers of Moorish Spiced Chicken, Yoghurt Drizzle

Trio of Goat Cheese Tostadas with Carmelised Onion, Apple and Homemade Strawberry Marmalade (v)(c*)

Main Course

Tender Killorglin Beef Cheek in Red Wine Jus with Olive Oil Mash and Red Pepper Relish (c*)

Medallions of Hake and Prawns fried in Guinness batter, with Garlic Mayonnaise, Home-cut Potato Cubes

Chicken cooked in a creamy Almond Sauce with XXXX(c)

Seared Skewer of Monkfish & Bacon with Scallops on Homemade Potato Cake(c)

Slow Roasted, Honey Glazed Pork Belly, Steamed Seasonal Vegetables & Mashed Potato(c)

Grilled Skewers of Peppers, Asparagus, Courgette, Red Onion, Sweet Potato with Basil Pesto with XXX (c) (v)

Dessert Course

Crema Catalana Especial
Manchego & Killorglin Gouda Cheese with Membrillo
Selection of Ice-Cream
Dessert of the Day

We are proud to support our local artisan food producers and suppliers!

(c) Gluten Free
(v) Vegetarian

(c*) can be adapted for Gluten Free