SET MENU 50

BEGIN

ARDSALLAGH'S GOAT CHEESE (G,CM,W,S,E,SB,V,N)
SOFT AND CRISPY GOAT CHEESE, BEETROOT, APPLE, ORGANIC

GREENES SEAFOOD CHOWDER (F,CR,CM,CC,W)
BALLYCOTON FRESH AND SMOKED FISH, MUSSELS, PANA BREAD

SOUP OF THE EVENING (CC,CM,S)
WHOLESOME,COMFORTING-LIKE NO OTHER SOUP, SERVED WITH SODA BREAD

CHICKEN LIVER PATE (G,CM,S)
TOMATO AND RAISIN CHUTNEY, TOASTED BRIOCHE

MAIN

PAN FRIED FISH OF THE DAY (GF,F,CM,CR)
ROASTED CAULIFLOWER PUREE, POTATOES, LEMON VELOUTÉ SAUCE

ENGLISH MARKET CHICKEN SUPREME (CM,S,CC, GF)
MIX MUSHROOMS, BABY POTATOES, TARRAGON, CHORIZO SAUCE

QUIGLEY'S PRIME STRIPLOIN HEREFORD 8OZ
QUIGLEY'S PRIME FILLET ANGUS (CM,S,A,CC)

(+ 5 SUPLEMENT)
CHIPS, TOMATOES, MUSHROOMS, PEPPERCORN SAUCE

CANELLONI (W,G,CM,E,S,V)
CANNELLONI, BUTTERNUT SQUASH, RICOTTA CHEESE, TOMATO SAUCE WITH BLACK OLIVES AND BASIL

SWEET

STICKY DATE PUDDING (E,W,M)
TOFFEE BRANDY SAUCE, VANILLA ICE CREAM

SPICED ROASTED PEAR (E,CM,PO,GF)
CARAMELISED PEAR, SPICES, VANILLA CREAM, PISTACHIO PRALINE.

SELECTION OF SORBETS (E,G,S)

! ALLERGENS

N – NUTS | **PO** – PISTACHIO | **W** – WHEAT | **CR** – CRUSTACEANS
CM – MILK | **E** – EGGS | **F** – FISH | **G** – GLUTEN | **ML** – MOLLUSCS
PN – CONTAINS PINENUTS | **P** – PEANUTS | **SS** – SESAME
SB – SOYBEANS | **M** – MUSTARD | **GF** – GLUTEN FREE
V – VEGETARIAN | **PC** – PECANS | **CC** – CELERY |
S – SULPHITES | **VE** – VEGAN

COFFEE

IRISH COFFEE	9.50
BAILEYS COFFEE	9.50
CALYPSO COFFEE	9.50
FRENCH COFFEE	9.50
ITALIAN COFFEE	9.50
KALHUA COFFEE	9.50
AMERICANO	3.70
CAPPUCCINO	4.50
LATTE	4.20
ESPRESSO	3.00
DOUBLE ESPRESSO	3.50
HOT CHOCOLATE	4.00
TEA	3.00
HERBAL TEA	3.50

AFTER DINNER

ESPRESSO MARTINI 13.00
Vodka, kalhua, coffee and sugar syrup

OLD FASHION 14.00
Bourbon/rum , angostura bitters and sugar syrup.

MARGARITA 12.50
Tequila,triple sec, lime and agave

TIRAMASU TIPPLE 14.00
Vanilla Vodka, Butterscotch, Kahlúa, Dark Creme de Cacao, Coffee Bean, Cream, Mascarpone