Dinner Menu



Starter

Smoked Duncannon Fish Cake Lemon Beurre Blanc, Capers & Mixed Salad....€8 Wheat/ Eggs/ Fish/ Dairy/ Sulphites

Smoked Chicken Ramen Crispy Egg, Nori Seaweed Vegetables & Egg Noodles, Fresh Coriander....€7 Celery/ Wheat/Dairy/ Egg/ Sulphites

Heirloom Tomato Caprese Salad, Basil Pesto, Olive Tapenade & Bocconcini Mozzarella Sourdough Crispy....€7 *Wheat/ Dairy*

Lemon & Thyme Chicken, Baby Gem, Parmesan, Crisp Bacon, Garlic Mayonnaise & Focaccia Croutons....€8 *Wheat/ Dairy/ Egg/ Sulphites*

Main Course

Slow Cooked Confit Duck Leg with Orange & Walnut Salad....€17 Sulphites/ Walnut

Salters Pork Belly, Summer Squash Risotto Pickled Mushroom & Crispy Shallot....€15 Dairy/Sulphites

Prawn & Chorizo Linguini, Basil, Plum Vine Tomato & Grated Pecorino Cheese....€18 Celery/ Crustaceans/ Dairy/ Sulphites

Braised Beef Short Rib, Red Wine Jus, Pearl Onions, Baby Carrot & Wholegrain Mustard Mash Potato....€20 Celery/ Mustard/ Dairy/ Sulphites

Sweets

Lemon Tart, Italian meringue, Crisp Pastry Shell, Raspberries....€8 *Wheat/Eggs/Dairy*

> Glazed Fruit Tart Served with Lime Curd....€7 Wheat/Eggs/Dairy

Paté Choux- Chocolate Cremeux Toffee Sauce....€7 Wheat/Eggs/Dairy

Irish Cheeses, Quince, Onion Jam, Crackers....€10 Wheat/Dairy/Sulphites

Freshly Brewed Tea/ Coffee, and Herbal Tea Available on Request