



Casual Dining Dinner Menu

Starters

Seafood Chowder (5,7,9,12,14)

Local Smoked Haddock, Prawn & Mussels

Mussels Marinière (1, 7, 12, 14)

Burnt Lemon Wedge & Garlic Bread

Poussin (1, 6, 9, 10, 12, 14)

Confit Free Range Chicken & Leek Pithivier, Pea Shoot Salad

Tomato (6)

Grantstown Tomato Salad, Tomato Consommé

Mains

Chicken Risotto (3,12,14)

Slow Cooked Chicken Breast, Aioli

Confit Cod (3,5,6,8,10,11,12,14)

Courgette, Celeriac, Cucumber & Lime Foam

Pork Belly (7,9,10, 12)

Slow Roasted Cabbage, Carrot & Apple, Mustard Seed Sauce

Sirloin of Beef (6, 7, 8, 10, 12, 13)

8 Oz Sirloin Steak, Wild Mushroom, Confit Shallot & Jus

Roasted Cauliflower (7, 8)

Roasted Cauliflower, Almonds, Curry Carrot Sauce

Please see next page for dessert options



Dessert

Seasonal Fruit Crumble (1, 3, 7)

Served with Homemade Vanilla Ice Cream

Strawberry Cheesecake (1,3,7)

Wexford Strawberries, Dried Strawberries & Strawberry Ice-Cream

Rice Pudding (1,7)

Strawberry & Rice Krispie

Chocolate Mousse (1,3,7,8)

Chocolate Mousse, Salty Chocolate Streusel, Roast Cocoa Ice-cream

Tea or Coffee

2 Courses €35, 3 Courses €40



**GFOA: Gluten Free Options Available, Please Advise Server*

Allergens: 1. Cereals containing gluten. 2. Crustaceans. 3. Eggs. 4. Peanuts. 5. Fish. 6. Soy beans. 7. Dairy. 8. Nuts. 9. Celery. 10. Mustard. 11. Sesame Seeds. 12. Sulphur dioxide and sulphites. 13. Lupin. 14. Molluscs.