

## STARTERS

**GRILLED CHICKEN CAESAR SALAD** G

served with cos lettuce and house Caesar dressing

**HOMEMADE SOUP OF THE DAY** Mk SP

**BLUE CHEESE & CARMELISED PEARS  
TARTLET, WALNUTS, LEAVES** G Mk N\*

**PULLED PORK CROQUETTE, BBQ SAUCE** G E Mk Cy

Celeriac & apple remoulade

**WILD ATLANTIC CHOWDER** G M E Mk C

## MAIN COURSES

**BRAISED FEATHERBLADE OF BEEF, CHIVE MASH,  
CARMELISED RED ONION, KALE** SP Mk

**CHICKEN BREAST, FONDANT POTATO, ASPARAGUS,  
LARDON CRISP, PEARL ONION SAUCE** SP Mk

**THAI GREEN CURRY, AROMATIC RICE  
WITH VEG OR CHICKEN**

**COTTAGE PIE, MINTED PEAS, MASH** Mk

**VEGETARIAN STIR FRY** SP S

**VEGETARIAN POLENTA CAKE, PARMESAN  
& FOREST MUSHROOMS** Mk

(Two Courses €19.95 Three Courses €24.95)

## DESSERTS

**VANILLA BOURBON CRÈME BRÛLÉE**  

**HOMEMADE CHEESECAKE OF THE DAY**  

**ETON MESS**  

a mix of fresh fruit, cream and meringue

**CRUMBLE OR TART OF THE DAY**   

with crème anglaise

**CHOCOLATE MARQUISE, RASPBERRIES,  
ICE CREAM**  

**A SELECTION OF ICE CREAM**  

Choose 3 from the following:

Strawberry; Vanilla; Chocolate; Rum & Raisin; Caramel; Honeycomb

All desserts are available with a scoop of ice cream of your choice.

## GOURMET COFFEES

**IRISH COFFEE** *Irish Whiskey, sugar and fresh cream*

**FRANGELICO COFFEE** *Hazelnut Liqueur topped with fresh cream*

**BAILEY'S COFFEE** *Cream Whiskey Liqueur topped with fresh cream*

**TENNESSEE HONEY COFFEE** *Jack Daniels Honey Whiskey topped with fresh cream*

**COGNAC COFFEE** *Hennessy Cognac, sugar and fresh cream*

**AMARETTO COFFEE** *Almond Liqueur topped with cream*

**HIGHLAND COFFEE** *Scotch Whisky, sugar and fresh cream*

**CALYPSO COFFEE** *Tia Maria Liqueur topped with fresh cream*

(All gourmet coffees are €6.00 each)

**#TasteofTheArdilaun**