



Adults €37.50

Children €17.50

STARTER

Soup of the Day (3,11,12)

Ardilaun Seafood Croquette (1,2,3,4,5,6,11,12,14)
Tarragon Aioli & Dressed Spring Salad.

Greek Feta Cheese Salad (3,9,10,11,14)
Cucumber, Cherry Tomato, Olives, Mixed Leaves & Olive Oil.

Chicken Caesar Salad (1,3,11,12,13,14)
Grilled Chicken, Bacon Lardons, Cos Lettuce, Herb Croutons, Parmesan & Caesar Dressing.

Crispy Falafel (9,11,10)(Vegan)
Tahini Yoghurt, Carrot & Cucumber Ribbons, Shaved Red Onion,
Roasted Sesame & Dressed Baby Gem.

MAIN

Overnight Braised Prime Irish Beef Featherblade (3,10,11,12,13,14)
Pumpkin Puree, Thyme & Shallot Jam and Rich Red Wine Jus.

Supreme of Free Range Chicken (1,2,3,10,11,12,13,14,15)
Mixed Greens, Smoked Bacon Lardons, Potato Gnocchi & Onion Jus.

Pan Seared Fillet of Salmon (2,3,5,11,12,14)
Crushed Potato, Seafood & Vegetable Provencal and Hollandaise Sauce.

Crispy Duck (2,3,9,10,11,12)
Braised Red Cabbage, Sautéed Baby Potatoes & Plum Sauce.

Risotto of Seasonal Vegetable (3,11,12)
Red Pepper Sauce, Parmesan Cheese & Herbs.

DESSERT

Citrus Pavlova (2,3,8)
Lime Curd, Orange Segments & Raspberry Ripple Ice Cream.

Warm Sticky Toffee Pudding (1,2,3,10,11)
Caramel Sauce & Crème Liquor Ice Cream.

Selection of Ice Cream (1,2,3)
Vanilla, Strawberry, Chocolate, Toffee Crunch or Rum & Raisin
served in a Brandy Snap Basket & Rich Butterscotch Sauce.

Toblerone Cheesecake (1,2,3,14)
Vanilla Ice Cream.

1) Gluten 2) Egg 3) Milk/Dairy 4)
Shellfish 5) Fish 6) Molluscs 7)
Peanut 8) Nuts 9) Sesame 10) Soy 11)
Sulphur Dioxide/ Sulphites 12)
Celery
13) Mustard 14) Lupin 15) Other

