MAINS

Atlantic Fresh Catch Of The Day

(please ask your server for tonight's chef special) 34

Filet De Porc Mariné

pan fried pork fillet marinated in sweet paprika & fennel, rainbow carrots, savoury celeriac fondant, sherry brandy jus

29

Martini Bianco Scallops & Prawns

West Cork scallops & Atlantic prawns, coriander & citrus Vermouth cream, chimichurri roast potatoes 34

51

Ratatouille Provençale

aromatic ratatouille, marinara sauce, miso glazed aubergine, potato terrine, herb oil 25

Half Duck

crispy roasted half duck, Paris mash, Kalibos white cabbage, orange beurre Monté, seasonal greens, carrot purée 35

Chicken Coq Au Vin

tender chicken supreme slowly braised in red wine, bacon, mushroom & herbs, Paris mash 28

10 Oz Hereford Striploin Steak

char grilled, house cut fries, sautéed chestnut mushrooms, caramelised onion purée, herb & garlic butter, five peppercorn cognac cream or chimichurri sauce

28 Day Matured Hereford Côte de Boeuf,

cooked to order and served with seasonal vegetables, savoury mash & house -cut fries, béarnaise, pepper sauce, chimichurri -Add Sicilian Purple Prawns (15 euro supplement)

for two persons sharing

90

allergen information available at service station

SIDES

House Cut Fries €6

Riversfield Organic Baby Salad, House Dressing €6

Sweet Potato Fries €6

Savoury Potato Champ €6

Organic Seasonal Greens €6

Chimichurri Roast Baby Potatoes €6

DESSERTS

Homemade Cheesecake Of The Day

seasonal produce (ask your server) 9

Vanilla Bean Classic Crème Brûlée

raspberry & golden syrup biscuit 9

55% Chocolate Brownie Skillet

(for two persons sharing) almond praline 13

Bramley Apple & Plum Crumble

crème anglaise 9

Seasonal Mousse (ask your server for today's special) coulis 10

> **Blueberry Pavlova** cream of blueberry, compote 9

A Tasting Of Three Selected Cheese Of The Evening cherry & shallot chutney, savoury crackers

15

allergen information available at service station

