

roast chicken leg* stuffed with black pudding, pancetta & garden herbs. Served with muhumara

gort na nain asparagus* (v) locally grown with wholegrain mustard hollandaise

sweet potato & blackbean fritter* (ve) with red pepper salsa, lime & mint soy yogurt

pan fried prawns* in a cajun sauce with house toast

kale caesar salad* (ve) with roast butternut squash & croutons

nduju mussels* in a garlic & fennel wine cream sauce

probys fish cakes* with sweet dill mayonnaise & cucumber pickle

baba ganoush * (ve) flame roasted aubergine dip with crispy flatbreads

greek feta, spinach & herb filo parcel (v) with radish, black olive, roasted red peppers & rocket salad

cauliflower steak* (ve) marinated in fresh spices with rocket and lemon wedges.

prawn linguini tossed in shallot, garlic & cream sauce, chilli, parsley & a crispy crumb

duck leg confit * skeaghanore raised, roasted red onions, toasted walnuts & a herb jus

pan fried fish* with ginger butter sauce & local asparagus

seared beef salad* with, crisp radishes, scallions, roasted celeriac and asian dressing (vegan alternative available)

slow cooked shoulder of lamb * salsa verde, aioli & cavolo nero

chicken supreme * marinated in lemon & ginger, on a rocket salad with cherry tomatoes & lemon cream sauce

green pepper steak * topped with pepper sauce alongside balsamic mushroom, blue cheese & watercress (€5 supplement)

All mains are served with potatoes & seasonal vegetables to share on the table

v Vegetarian · ve Vegan · * Gluten ingredient can be omitted.

All known allergens are present in our kitchen, please ask your server for advice or our book.

Tips are for those who served you.

Beef, pork & chicken are of Irish origin and cooked to order