



christmas menu

starters

ROASTED RED PEPPER SOUP

WITH OUR GUINNESS BREAD € 6.95

WILD MUSHROOM AND BARLEY RISOTTO

PARMESAN, SPRING ONION, PINE NUTS AND
TRUFFLE OIL € 8.90

(CA) POACHED APPLE SALAD

BLUE CHEESE DRESSING, CANDIED HAZELNUTS,
BLACK PUDDING AND SMOKED BACON € 8.60

HOMEMADE VENISON SAUSAGE

WITH SWEET AND SOUR PEPPERS, PORTOBELLO
MUSHROOM AND PANCETTA € 8.60

(CA) CHICKEN AND DUCK LIVER PARFAIT

CRANBERRY AND PORT SAUCE,
SOUR DOUGH TOAST € 9.20

GOOSE CROQUETTE

CONFIT OF GOOSE, BLACK PUDDING CRUMB,
APPLE AND BRAISED RED CABBAGE

CHRISTMAS SET MENU

3 COURSE MEAL WITH TEA OR COFFEE AFTER
€ 35

SIDES:

ALL € 3.95

FRIES / MASHED POTATO / RED CABBAGE /
MIXED VEG / ROSEMARY ROASTED BABY POTATO
SMOKY CHUNKY CHIPS / MIXED SALAD

mains

(C) STUFFED CHRISTMAS TURKEY BREAST

WITH HOMEMADE STUFFING, SERVED WITH
CRANBERRY SAUCE, ROASTED ROOT VEGETABLES,
ROAST POTATO € 19.50

(CA) SKILLET OF FRESH SEA FOOD

SALMON, COD, SHRIMPS & COCKLES IN WHITE
WINE VELOUTE, BABY POTATOES € 21.50

TRIO OF VENISON

VENISON STEAK, WELLINGTON AND HOMEMADE
SAUSAGE WITH PARSNIP PUREE, BRAISED RED
CABBAGE, POTATO FONDANT, SOUR CHERRY SAUCE
€ 27.50 (SUPPLEMENT WITH SET MENU €10)

(C) SLOW COOKED PORK BELLY

APPLE AND VANILLA PUREE, BRAISED CABBAGE,
PORT WINE JUS, BLACK PUDDING MASHED POTATO
€ 20.55

BRAISED IRISH BEEF AND GUINNESS PIE

SLOW COOKED IN GUINNESS, BUTTERED PUFF
PASTRY, STUFFED POTATO WITH BROCCOLI AND
CHEESE € 18.95

(CA) SLOW COOKED LAMB SHANK

CARROT, PEA, CELERIAC, LARDONS, RICH GRAVY,
HOMEMADE POTATO AND SMOKED BACON STRUDEL
€ 24.30

(SUPPLEMENT WITH SET MENU €4)

THE FOOD ALLERGENS USED IN THE PREPARATION OF OUR FOOD CAN BE VIEWED IN THE SEPARATE MENU AVAILABLE AT THE COUNTER

PLEASE ASK A MEMBER OF STAFF IF YOU NEED ADDITIONAL INFORMATION ON FOOD ALLERGENS. ALWAYS SPEAK TO YOUR SERVER ABOUT ANY DIETARY REQUIREMENTS YOU MAY HAVE. ALL OUR BEEF IS 100% IRISH. GAME MAY CONTAIN LEAD SHOT.



VEGETARIAN / VEGAN OPTIONS

starters

(CA) ROASTED RED PEPPERS SOUP

HOMEMADE SOUP WITH OUR GUINNESS
BREAD € 6.95

(CA) POACHED APPLE SALAD

DUO OF APPLE, BLUE CHEESE DRESSING,
CANDIED HAZELNUTS, RUBY GRAPEFRUIT,
FENNEL SHAVINGS € 8.60
(CAN BE VEGANISED)

FRIED ST BRENDAN'S BRIE CHEESE

CRANBERRY AND PORT SAUCE € 8.50

mains

WILD MUSHROOM & BARLEY RISOTTO

SPRING ONION, PINE NUTS AND TRUFFLE OIL
€ 14.95

(CA) VEGETARIAN BURGER

WITH SWEET AND SOUR PEPPERS, FIELD
MUSHROOMS, SMOKED CHEDDAR AND FRIES
€ 14.50

VEGAN OPTION - VEGETABLE STIR FRY

MIXED SEASONAL VEGETABLES, WITH SWEET AND SOUR
PEPPERS, ONION, PINE NUTS,
BABY POTATO AND SESAME SEED OIL € 14.95

desserts

HOMEMADE RHUBARB AND STRAWBERRY CRUMBLE

€ 6.00

HOMEMADE APPLE STRUDEL

WITH HONEYCOMB ICE CREAM € 6.00

CHOCOLATE AND ORANGE BROWNIE

WITH CARAMEL SAUCE, CANDIED
ORANGE, RASPBERRY € 6.00

SELECTION OF DAIRY ICE CREAM

€ 6.00



BON APETIT