

MENU

- Starter -

Paté Maison €7.90

Homemade Chicken Liver Pate, flavoured with herbs and Cognac, served with Cumberland Sauce and Garlic Bread.

Grilled Goats cheese Foccacia (V) €7.90

Warm grilled goats cheese on crusty Foccacia bread, mixed lettuce and red onion salad, roast red pepper dressing and balsamic reduction.

Moules Marinière €8.90

Carlingford mussels, steamed with shallots and white wine, finished with a hint of garlic and cream, served with brown bread.

Calamari €6.90

Deep Fried lightly battered calamari rings accompanied with a sweet chilli dipping sauce.

Mushroom and Garlic Foccacia (V) €6.90

Grilled flat cap field mushrooms on toasted focaccia bread, mixed leaf salad, drizzled with a garlic and thyme butter and parmesan shavings.

- Main -

Fish Pie €16.90

Salmon, cod and smoked haddock, topped with a leek, white wine and cheddar cheese sauce, baked with a citrus herb crust. Choice of French fries, savoury potatoes, baby new potatoes or creamy mashed potatoes.

Fresh Cod Fritte €16.90

Strips of fresh North Atlantic Cod, seasoned and coated in a light beer batter and deep fried. Served with homemade Tartar sauce and balsamic dressed mixed leaf garnish, accompanied with your choice of French fries, baby new potatoes, savoury potatoes or creamy mashed potatoes.

Dublin Bay Prawns in Garlic Butter (C) €18.90