



# The Menu

## STARTERS

### **FRESH SOUP OF THE DAY €6**

with homemade brown bread (1,7,9)

### **IRISH SEAFOOD CHOWDER €9.5**

Traditional Irish style chowder served with  
homemade brown bread (1,2,4,7,9,12,14)

### **IRISH MUSSELS €14**

Wild Atlantic Mussels served with an Asian white wine sauce  
and homemade brown bread. (1,2,7,9,12,14)

### **CHORIZO TIGER PRAWNS €14**

Tiger Prawns, Sliced Chorizo in sticky stir-fry sauce, toasted  
ginger butter on homemade focaccia bread,  
rocket & sesame seeds. (1,2,6,7,10,11,14)

### **WILD MUSHROOM €10**

Mixed wild mushrooms, basil pesto, garlic butter, drizzled  
with Port and red current jus topped with rocket  
and mixed seeds. (1,7,11,12)

### **GOATS CHEESE AND CARAMELISED BACON SALAD €9.5**

Iceberg, Rocca salad, cherry tomato, red onion,  
caramelised bacon, basil pesto, crumbed goats cheese  
drizzled with balsamic glaze. (3,7,10,11,12)

### **BBQ PULLED PORK FLAT BREAD €10**

Scallion & garlic flat bread with BBQ pulled pork,  
chipotle mayo, rocket. (1,3,6,7,10,12)

### **OLIVES & HOMEMADE BREAD €9**

Basil pesto, harissa hummus & butter dips (1,6,10,13)

### **IRISH CHARCUTERIE SHARING PLATE €9 for one €16 sharing**

Selection Irish cured meats, Irish artisan cheese,  
homemade mango chutney, homemade breads



## M A I N S

### **MEDITERRANEAN SPICED PORK RIB CHOP €24.95**

Mediterranean Spiced Pork Rip Chop, Harissa couscous, julienne vegetables, Greek style citrus avocado yoghurt (1,7,10,12)

### **FILLET OF RAINBOW TROUT & FRESH MUSSELS €21.95**

Fresh fillet of Rainbow Trout Orzo Pasta, Chilli bean & pak choi smokey tomato sauce with Fresh Wild Atlantic Mussels (1,2,4,6,10,12,14)

### **SMOKED PIPRIKA HONEY ROAST CHICKEN €23.95**

Irish chicken breast, caramelised bacon creamy mash potato roasted vegetables drizzled with a port and red current jus. (1,7,10,12)

### **WILD MUSHROOM TOMATO PASTA €18.95**

Irish wild mushroom, pak choi, cherry tomato, tagliatelle pasta topped with rocket and parmesan cheese. (1,3,7,12)

**Add Chicken €3**

### **SLOW COOKED BEEF €29.95**

8 hour slow cooked Burns Farm feather blade beef, creamy mash, roasted vegetables with a beef jus and parsnip crisp (7,9,10,12)

### **PRAWNS & MUSSELS PASTA €22.95**

Fresh Wild Atlantic Mussels, Tiger Prawns, tagliatelle pasta in a creamy tomato sauce topped with rocket and parmesan cheese. (1,2,3,7,12,14)

### **VEGETABLE STIR FRY €18.95**

Pak choi, Julienne Vegetables, egg noodles in a sticky sweet chili soy sauce (1,3,6,7,12,13)

**Add Chicken €3**

### **SIRLOIN STEAK €36**

Burns Farm 12oz Sirloin steak on a bed of sauteed mushrooms and onion, pepper sauce and fresh cut chips. (7,12)

**Surf & turf with tiger prawns. (14) €4**

## D E S S E R T S

### **BLACK FOREST TIRAMISU €9**

Lady fingers soaked in black forest cherry compote topped with port infused cream (1,6,11)

### **HOMEMADE CHOCOLATE AND CARAMEL BROWNIE €8**

Served with vanilla ice-cream, chocolate sauce and fresh cream. (3,7)

### **HOMEMADE STICKY TOFFEE PUDDING €8**

Served with vanilla ice-cream, butterscotch sauce and fresh cream. (1,3,7,12)

### **HOMEMADE STRAWBERRY APPLE CRUMBLE €8**

Served with custard, ice-cream and fresh cream. (1,3,7,12)

### **BREAD & BUTTER PUDDING €7.5**

Whiskey & orange bread and butter pudding served with custard, ice-cream and fresh cream. (1,3,7,12)

### **SELECTION OF ICE-CREAM €6.5**

Strawberry, vanilla and chocolate ice-cream with fresh cream and chocolate sauce (7)

### **ALLERGEN INFORMATION**

1.Cereals (containing Gluten) 2. Crustaceans 3. Eggs 4. Fish  
5. Peanuts 6. Soybeans 7. Milk 8. Nuts 9. Celery 10. Mustard  
11. Sesame Seeds 12. Sulphur Dioxides & Sulphites 13. Lupin  
14. Molluscs

**All our Meat is Locally sourced by Burns Farm in Grange Sligo**