



Appetisers

Chilled duo of Honeydew and Canteloupe Melon served with a Raspberry Coulis and Passion Fruit Sorbet
€7.50

Dingle Bay Seafood chowder accompanied with Smoked Salmon canapé
€7.50

Classic Caesar salad tossed in a Creamy dressing with Shaved Parmesan, Croutons and Crispy Bacon Bits
€7.50

Spiced ChickenWings with Seasoned Leaves and Sweet Thai Chilli Sauce
€7.50

Chef's Home made Soup of the Evening with Crusty Roll & Brown Soda Bread
€5.00

Summer Salad tossed leaves with mixed Peppers, Tomatoes, Sweet corn, Spring Onions, Shrimps & Crabmeat, Tossed in an Aged Balsamic Dressing
€8.50

Main Selections

Braised Lamb Shank on Mash Potato served with a Red wine, Rosemary & Root Vegetable Sauce
€16.50

Oven baked Fillet of Salmon on a bed of roasted Courgette served with a Saffron and Mussel Cream Sauce
€15.50

Supreme of Chicken cooked in a Coconut Crumb served on a bed of Savoury Rice with a Sweet Curry Sauce
€15.50

Tagliatelle Pasta with Mushrooms, Onion and Baby Spinach tossed in a Cream Sauce glazed with Parmesan
€12.50

Ground Irish Beef Burger topped with Onions, Bacon & Melted Cheddar served with Fries & Coleslaw
€11.50

4oz Sirloin Steak with griddle Mushrooms & Onions on toasted Ciabatta served with tossed Salad & Fries
€12.50

Desserts

€5.50 each

Warm Apple Pie with Custard

Lemon Cheesecake with Orange Compote

Fresh Fruit Salad with Champagne Sorbet

Fresh Strawberry Tartlet with Vanilla Ice Cream

Coffees

Regular Freshly Ground Coffee **€2.00**

Espresso **€2.25**

Cappuccino **€2.50**

Café Latte Or Café Mocha **€2.50**

Teas €2.00

Selection of Herbal & Fruit Teas available

Freshly Brewed Black Tea

Hot Chocolate **€2.50**

All our Menu Ingredients are sourced from Quality Assured Suppliers (In accordance with the Feile Bia Charter) & our beef is from Irish