



2 courses €21.95

3 courses €25.95

STARTER

Steamed bowl of Kenmare bay Mussels in a white Wine, cream and Dill sauce

Tomato and Mozzarella Tart with tomato Tapenade and basil Pesto

No.35 marinated Chicken wings Stick served with a Basil yoghurt dip

Slow-cooked Pork Belly spring roll served with a sweet Chilli Basil dip

Today's fresh homemade soup

Mains

Deep fried wild Cod in Beer batter with Chips and Tartar sauce

Pan fried Fillet Salmon with horseradish & Rosemary Crumb on Spring Mash Potato
Caper & Lemon Cream Sauce

Roast Chicken Breast with a root Vegetable puree, herb and Bread stuffing, roast
Potatoes and gravy

Smoked bacon and Chicken Pasta served in a basil Cream sauce

Steak dish of the evening (supplement 5.00)

Dessert

Warm Apple and Strawberry Pie with Crème Anglaise and Ice cream

Fresh Strawberry Pavlova