



**A La Carte Menu priced per item
3 Course Dinner plus Tea/Coffee €36***

Starters

Terrine of Ham Hock with Apple, Irish Cider & Raisin Chutney, Toasted Brioche €7.50

Confit Duck Spring Roll served with an Asian Style salad, Chilli Ginger Dipping Sauce €7.50

Skewered Marinated Tiger Prawns in Coriander,
Lemon and Garlic served with Gremolata, Rocket and Lemon €8.50

Trilogy of Vodka Marinated Melons, Citrus Fruit Sorbet, Raspberry compote €7.50

Chefs Soup of the Day, Bread selection €6.00

Bay Salad - Roquefort, Walnut, French bean and New Potato Salad, Chunky Beetroot,
Walnut Oil Dressing and Drizzle of Chive Crime Fraiche €7.00

French Brie in a crisp Rice Paper Parcel, Mixed seasonal Berry Jam €7.50

Angel Hair Pasta with Julienne of Roasted peppers, Red Onion
and Mange tout with Chilli, Tomato and Basil Sauce topped with Parmesan Flakes €6.50

Main Courses

Catch of the day straight from Howth Harbour, Chunky Chips and Accompaniments €19.90

Pan Fried Chicken Supreme filled with Tarragon & Mustard Butter, Ragout of Fageolet Beans and
Creamed Leeks, Watercress Salad €16.50

Oven baked Fillet of Cod served with Basil Mash
and Braised Fennel, Sundried Tomato Buerre Blanc €19.00

Roast Fillet of Pork stuffed with smoked Bacon, Pistachio Nuts and Spinach, Gratin Potatoes,
caramelized Apple, Sage and Calvados Jus €18.50

Roast Barbary Duck Breast served on Ginger spiced Plums and Peaches,
Fondant Potato and finished with a Black Cherry Jus €19.90

Vegetarian Mussaka, Rocket leaves, Black Olive and Basil Salad, Tomato Concasse finish €15.50

9oz Fillet Steak €27.00 / 5oz Fillet Steak €19.90

Served with Marinated Flat cap Mushroom, Chunky Home cut Chips and French Fried Onions
Choice of Sauce: Lemon, Garlic & Coriander Butter, Black Peppercorn, Classical Béarnaise

Roasted Lamb Cutlets coated with Honey Mustard Herb Crust.
Gratin Potato, Green Beans and Tarragon Redcurrant Jus €19.50

Side Orders

Green Beans Creamed Potatoes Vegetable Selection French Fried Onions €2.50 each

**9oz Fillet Steak supplement of €3*



Desserts

€6.00

Green Tea and Roast Irish Strawberry Cheesecake
Cookies and Cream

Sticky Fig Pudding
Vanilla Ice Cream
Pour your own Butterscotch!

Baileys and Toberlone Tiramisu, Coffee Anglaise

Chilled Diced Fruit in a Chocolate Cup with
Malibu and Coconut Ice Cream

Passion fruit and Mango Mousse
Raspberry Shortbread biscuit, Mint Cream

Our favourite Ice Cream In a tuille Basket with Toffee Chocolate Sauce

Traditional Apple Tart, Vanilla Ice-cream
Crème Anglaise

Baked Blueberry and Almond Pie Served with Caramel Crunch tuille

Beverages

Freshly Filtered Tea or Coffee
€2.90

Latte, Cappuccino, Americano or Mocha Coffee
€3.40

Some after Dinner Drinks...

Liqueur Coffees: Irish, French, Russian, Calypso €6.90
Cointreau €4.15
Crème de menthe €4.15
Hennessey €5.05
Baileys €4.15



Early Bird Menu

Orders 5.30pm to 7.30pm Two Courses: €19.00 Three Courses: €24.00 Tea and Coffee: €2.90

Starters

Terrine of Ham Hock with Apple, Irish Cider & Raisin Chutney, Toasted Brioche

Angel Hair Pasta with Julienne of Roasted peppers, Red Onion and Mange tout with Chilli, Tomato and Basil Sauce Parmesan Flakes

Trilogy of Vodka Marinated Melons, Citrus Fruit Sorbet, Raspberry compote

Chefs Soup of the Day, Bread selection

French Brie in a crisp Rice Paper Parcel, Mixed seasonal Berry Jam

Main Courses

Pan Fried Chicken Supreme filled with Tarragon & Mustard Butter, Ragout of Fageolet Beans and Creamed Leeks, Watercress Salad

Oven baked Fillet of Cod served with Basil Mash, Braised Fennel, Sundried Tomato Buerre Blanc

Roast Fillet of Pork stuffed with smoked Bacon, Pistachio Nuts and Spinach, Gratin Potatoes, caramelized Apple, Sage and Calvados Jus

Vegetarian Mussaka, Rocket Leaves, Black Olive and Basil Salad, Tomato Concasse finish

5oz Fillet Steak *(Add €3.00 should you order this dish)*

Served with Marinated Flat cap Mushroom, Chunky Home cut Chips and French Fried Onions
Choice of Sauce: Lemon, Garlic & Coriander Butter, Black Peppercorn, Classical Béarnaise

Extra Side Orders Add €2.50

Green Beans Creamed Potatoes Vegetable Selection French Fried Onions

Desserts

Green Tea and Roast Irish Strawberry Cheesecake, Cookies and Cream

Sticky Fig Pudding with Vanilla Ice Cream - Pour your own Butterscotch!

Chilled Diced Fruit in a Chocolate Cup with Malibu and Coconut Ice Cream

Traditional Apple Tart, Vanilla Ice-cream, Crème Anglaise

Baileys and Toberlone Tiramisu, Coffee Anglaise

Beverages

Freshly Filtered Tea or Coffee