



## A la Carte Menu

### Starters

<b>Donegal Pan Seared Scallops</b>	<b>€13.50</b>
Spiced cauliflower puree, smoked bacon and white truffle oil (Contains Allergens 2 scallops, 7, 9, 12)	
<b>Chicken Liver &amp; Port Pâté</b>	<b>€9.50</b>
Apple jelly, apple & celeriac salad and brioche (Contains Allergens 6 wheat, 7, 9, 11, 12, 13)	
<b>Macroom Buffalo Mozzarella</b>	<b>€10.50</b>
Wine tomatoes, watercress, basil oil and balsamic reduction (Contains Allergens 7)	
<b>Citrus Cured Salmon</b>	<b>€10.50</b>
Root vegetable salad, focaccia crackers and caper berries (Contains Allergens 3 fish, 6 wheat, 7, 11)	
<b>Tiger Prawns &amp; Watermelon</b>	<b>€10.50</b>
Sautéed, garlic & chilli prawns, watermelon, baby gem, toasted cashew nuts, fresh coriander and papaya & lime dressing (Contains Allergens 1 prawn, 5 cashew, 7)	
<b>Homemade Soup of the Day</b>	<b>€6.00</b>
Please ask your server (Contains Allergens 7, 8, 9, 12)	
<b>Clayton's Seafood Chowder</b>	<b>€9.50</b>
Garlic & herb croutons and parsley essence (Contains Allergens 2 mussels, 3 fish, 7, 8, 9, 12)	
<b>Boilie Goat's Cheese Pearls &amp; Fennel Salad</b>	<b>€9.50</b>
Red chard, pomegranate, cherry tomatoes, caramelised walnuts and cider dressing (Contains Allergens 5 walnut, 6 wheat, 7)	

### Main Courses

<b>Silver Hill Honey Roast Duck</b>	<b>€19.00</b>
Braised red cabbage, caramelized apples, rosemary potatoes and orange jus (Contains Allergens 7, 8, 9, 12)	
<b>Roast Atlantic Cod</b>	<b>€20.00</b>
Mixed ratatouille, champ potato, wilted baby pak choi and lemon beurre blanc (Contains Allergens 3 cod, 6 wheat, 7, 9, 11, 12)	
<b>Glin Valley Chicken Supreme</b>	<b>€17.50</b>
Honey glazed carrots, potato gratin, roast cherry tomatoes and wild mushroom cream (Contains Allergens 7, 8, 9, 12)	
<b>Kilmore Quay Salmon Fillet</b>	<b>€18.50</b>
Creamed leek, sautéed new potatoes, garlic mussels and sesame mustard dressing (Contains Allergens 2 mussels, 3 salmon, 7, 9, 10, 13)	



**Rump of Wicklow Lamb** €23.50

Celeriac puree, scallion crushed potato, roast cauliflower and thyme jus  
(Contains Allergens 6 wheat, 7, 8, 9)

**Irish Angus Beef Fillet** €27.50

Fricassee of wild mushroom, Bloody Mary plum tomatoes, seasonal vegetables, chunky fries and red wine sauce. *Chef recommends medium rare*  
(Contains Allergens 7, 8, 9, 12)

**21 Day Aged Irish Rib Eye Steak** €24.50

Seasonal glazed vegetables, wild mushroom sauté, chunky fries.  
Choose from red wine or pepper cream sauce  
(Contains Allergens 7, 8, 9, 12)

**Mushroom Ravioli** €17.00

Egg pasta filled with mozzarella & porcini mushrooms, sage cream, brioche crumbs, rocket leaves, and aged Parmesan  
(Contains Allergens 6 wheat, 7, 8, 11, 14)

**Side Dishes €3.95**

- **Chunky Fries** (Contains Allergen 9)

- **Mashed Potato** (Contains Allergens 7, 9)

- **Onion Rings** (Contains Allergens 6 barley & wheat, 13)

- **Seasonal Vegetables** (Contains Allergen 7)

- **Garden Salad** (Contains no Allergens)

**Desserts**

**Solero Panna Cotta** € 6.00

Coconut custard, mango & passion fruit gel, caramelised hazelnuts and raspberry sorbet  
(Contains Allergens 7, 11)

**Dark Chocolate Box** € 6.00

Vanilla cream, white chocolate crumb and shortbread cookie  
(Contains Allergens 6 wheat, 7, 11)

**Apple Tart** € 6.00

Crème Anglaise and bourbon vanilla ice cream  
(Contains Allergens 6 wheat, 7, 11)

**Classic Crème Brulée** € 6.00

Mixed berry compote and seasonal berries  
(Contains Allergens 7, 11)

**Dairy Ice Cream** € 6.00

Choose from vanilla, strawberry or chocolate ice cream  
(Contains Allergen 7)

**Mixed Sorbets** € 6.00

Choose from lemon, tropical or raspberry sorbet  
(Contains Allergen 7)

**Irish Cheese Selection** € 9.50

West Cork Gubbeen, Cashel Blue, Wexford Brie, Carrigaline, rye crackers, grapes and homemade relish  
(Contains Allergens 6 barley & wheat, 7, 9)



#### Food Allergies and Food Intolerances

If you have a food allergy or food intolerance please speak to a member of our staff before you order as they are fully trained in allergy awareness. You may also refer to the index below where allergens are listed numerically and presented in the same format beside each menu item.

1- Crustaceans, 2- Mollusca, 3- Fish, 4- Peanuts, 5- Nuts, 6- Cereal containing gluten, 7- Milk/Milk products, 8 Soy, 9- Sulphur Dioxide, 10- Sesame seeds, 11- Egg, 12- Celery/Celeriac, 13- Mustard, 14 Lupin