



Welcome To The Kitchen Restaurant

Starters

Warm Atlantic Crab Meat

Apple & Chilli on Garlic Brioche French Toast

1,2,3,9

€7.50

Baby Rocket Salad

Hummus Chickpea, Red Onion & Carrot

Bread Tuilli

1,4,,13

€7.50

Homemade Soup of the Day

Fresh Baked Breads

1,3,4,5

€7.50

Parmesan Crisp

With lemon Ricotta, Cherry Tomato, Parma Ham

Marinated Pumpkin, Lamb Leaf

3,4,12

€7.50

Slow Cooked Ham and Sand Leek Pressed Terrine

Stout, Mustard & Treacle Dressing, Diced potato Salad.

1,2,4,12

€7.50

Main Courses

Grilled Sirloin of Irish Beef Steak

Garlic & Watercress Hollandaise

Potato Pont-Neaf, Roast Tomato.

1,2,3,4

€24.00

(€7.00 Supplement for Inclusive)

“Coq au Vin Blanc”

Duo of Chicken Breast & Drumstick

Smoked Bacon, Pearl Onion, Button Mushroom

White Wine gravy, Flat leaf Parsley

3,4,5,

€17.00

Glazed Pork Shoulder Gigot

Spiced Kofta, Sweetcorn Puree

Baby Roast pepper

3,4,5,

€17.00

Ocean Trout fillet

Autumn Celeriac, Prawns

Sauté Potato, Shellfish Sauce.

3,4,7,9

€17.00

Beetroot Boxy

Roast Aubergine, Goats Cheese Ball, Red Onion

Giant Couscous, Avocado Dressing.

1,2,4

€17.50

Desserts

Blackberry & Apple Verrine

Elderflower Gel, Butter Shortbread Biscuit

1,2,3

€7.50

Belgium Chocolate Bavarois

Passionfruit, Milk Chocolate Cremieux

Crunchy Rice Cake

2,3,4

€7.50

Raspberry & Lime Entremets

Meringue Drop, Lime Marmalade Ice-cream

1,2,3,4

€7.50

Toasted Hazelnut Sticky Toffee Pudding

Praline Butterscotch, Brandy Snap, Salted Caramel Ice-cream

1,2,3,4,6

€7.50

Selection of Soft Scoop Ice Cream

Fudge Sauce

1,2,3,4,

€7.50

Allergens

1.Gluten 2.Egg 3.Dairy 4.Soybeans 5.Celery 6. Nuts 7.Fish 8.Peanuts
9.Crustaceans 10.Molluscs 11.Sulphite Dioxide 12 Mustard 13.Sesame 14.Lupin

After Dinner Drinks

Espresso Martini	€9.00
VSOP Cognac	€11.00
Crème de Menthe	€5.00
Irish Coffee	€6.50
Calypso Coffee	€7.00
French Coffee	€7.00
Baileys Coffee	€7.00