

To Start With

Three Bird Roast	€ 14
Duck, chicken and turkey, pistachio, bacon crispy kale, spiced tomato chutney	
Spillane's Smoked Salmon	€ 15
Horseradish cream, caviar, truffle oil, crostini	
Kerry Lamb Croquette	€ 13
Sneem black pudding, baby turnip, red pepper jam	
Pan Fried Scallop's	€ 15
Smoked pancetta, cauliflower pure, radish	
Five Mile Town Goats Cheese (V)	€ 12
Grilled fig and red onion tart, chive oil	
Chicken Liver Brûlée	€ 12
Toasted Brioche, walnuts, dates	
Tiger prawn Bon- Bon	€ 15
Rocket and organic quinoa salad, saffron mayo	

Soups

French onion soup	€ 6
Soup of the day (V)	€ 6
Atlantic sea food & mussel chowder Mirepoix of vegetables and pea shoots	€ 8

From Our Grill

10o/z Angus Rump Steak	€ 28
10o/z Angus Beef Striploin Steak*	€ 32
10o/z Angus Beef Rib Eye Steak*	€ 34
Served with baked potato, wild mushroom duxelle roast tomato & sauce of your choice; red wine jus, peppercorn sauce, garlic butter	
Steaks are dry aged 28 days	
8o/z Angus Beef Fillet	€ 35
Fondant potato, rainbow carrots, chanterelles, watercress pure, jus	
Burgers	
8oz Brasserie Beef Burger	€ 23
Brioche bun, smoked pancetta, saffron mayo Apple Wood cheese and pont neuf chips	
8oz Brasserie Lamb Burger	€ 22
Brioche bun, cherry tomato & harissa salsa, jalapenos, tzatziki, pont neuf chips	

Main Courses

Catch of the Day	(market price)
Fried Fish & Chips	€ 23
Beer-battered fillet of cod & sauce tartare, pea puree	
Grilled Chicken Rigatoni Pasta	€ 24
Sundried tomato pesto, parmesan, spinach	
The Europe Seafood Platter*	€ 28
Grilled fish, Spillane's smoked salmon, oyster, Prawn cocktail, langoustine, seared scallop	
Rack of Sean Moriarty's Lamb	€ 27
Fondant potato, pea and mint pure, confit shallot, black pudding	
Pan Fried Monkfish	€ 27
Saffron infused potato, broccoli, baby carrots, Oyster sauce.	
Barbary Duck Fillet	€ 26
Cherries, curly kale, baby beetroot, thyme roast potato, jus	
Roast Beetroot Risotto (V)	€ 20
Goat cheese, rocket and walnuts	
Roast Aubergine & Courgette Tort (Vegan)	€ 19
With beetroot and summer vegetable fest	
Butternut Squash and Tofu Curry (Vegan)	€ 19
Basmati rice, cashew nuts, coriander	

Side Dishes

Cashel blue butter, bone marrow butter	€ 3
Double cooked pont neuf chips	€ 5
Truffle and parmesan pont neuf potatoes	€ 7
Mashed potato	€ 4
Dauphinoise potato	€ 4
Boiled baby potatoes	€ 4
Buttered market vegetables	€ 5
Wilted baby spinach	€ 4
Grilled field mushrooms	€ 4
Sauté onions	€ 4
Mixed salad	€ 5
Baked Potato	€ 4