

Hello and welcome.

Here we pride ourselves in only using the most local quality ingredients to give our guests the ultimate dining experience. Our dishes and recipes are a culmination of over 80 years experience of gastronomy between myself and my excellent brigade of world class chefs We look forward to being of service to you and we hope you enjoy your experience with us. Bon

Appetit

Bobby O' Donoghue  
Executive Head Chef

## First Course

**Chef's Homemade Soup of the Day.**

€6.95

**Atlantic Seafood Chowder**, a selection of fish and prawns, root vegetables, white wine and cream.

€9.50 (2,4,7,9,10,14)

**Panko Crusted Fish Cake**, celeriac remoulade, tartare sauce, baby leaf salad, lemon dressing.

€9.75 (1 wheat,3,4,7,9,11,,12)

**Goat Cheese Salad**, golden fried goat cheese balls, seasonal leaves, tabbouleh salad, honey roasted sweet potato, lemon dressing.

€10.75 (1 wheat, 3,7,12)

**Buffalo Style Chicken Wings**, served with ranch dressing & celery sticks.

€10.50 (3,6,7,8,9,12,13)

**Caesar Salad**, crispy baby gem lettuce, homemade dressing, garlic & herb croutons, bacon, parmesan shavings.

€9.95/Starter, €11.95/Main, +€4.50 add Buttermilk Chicken.

(1 wheat, 3,4,6,7,9,11,14)

## Second Course

**10oz Irish Sirloin Steak**, cooked to your liking, served with garlic Portobello mushroom, roasted onion puree, crispy fried onion, served on a bed of spring onion mash. Choose from green peppercorn sauce or garlic butter.  
**€29.95** (7,9,11,12)

**Chicken Supreme with Sneem Black Pudding**, honey & thyme roasted baby carrots, garlic puree, crumbed bacon dust, Served on a bed of spring onion mash, Bordelaise sauce.  
**€26.95** (1 wheat,6,7,9,11,12,14)

**Homemade 8oz Beef Burger**, toasted brioche bun, sweet chilli mayo, baby gem lettuce, beef tomato, maple cured bacon, smoked cheddar, homemade relish, crispy onions, served with fries, red cabbage slaw & house salad.  
**€17.95** (1 wheat,3,7,11,12,14)

**Crispy Pork Belly**, slow roasted pork belly, spring onion mash, braised red cabbage, sage & apple puree, cider cream sauce.  
**€24.95** (7,9,11,12)

**Indian Buttered Chicken**, succulent pieces of chicken marinated in our own special blend of yoghurt and spices, smothered in a creamy rich India curry sauce. Served with Basmati rice. and garlic, coriander naan.  
**€19.95** (1 wheat,3,7,12,13)

**Oven Baked Hake**, cherry tomato & basil salsa, parmesan crust. Served with honey & thyme baby carrots, grilled asparagus, crushed rosemary & garlic baby potatoes. Champagne beurre blanc.  
**€25.95** (1 wheat,2,4,7,9)

**Wild Atlantic Fish & Chips**, battered fillet of fresh hake, garden pea & mint puree, homemade tartare sauce, fries & house salad.  
**€17.50** (1 wheat, 4,7,11)

# Dessert Course

**KBH Banoffee Pot**, oat biscuit base, banana, rich caramel sauce, **whipped cream**.

€7.50 (1 wheat,5, 6,7,13)

**Apple Butter Crumble**, whipped cream, vanilla custard.

€7.50 (1 wheat,3,5,6,7)

**Vegan Chocolate and Coconut Tart**, date and nut base, vegan vanilla ice-cream.

€7.95 (6,8,cashews, hazelnuts, almonds, walnuts, 13)

**Zesty Lemon Posset**, , mixed berry compote, homemade shortbread biscuit.

€7.50 (1 wheat, 7,12)

**Crunchy Peanut Butter Parfait**, salted almond brittle, caramel sauce.

€6.95 (5,6,7,8 peanuts, almonds)

**Cheese Selection**, a variety of Irish farmhouse cheese, candied walnuts, dried apricots, grapes, spiced plum chutney, crackers & aged port.

€9.50 for 1

€16.95 for 2

(1,3,7,8 walnuts, 12,14)

## Allergen Guideline

1.Cereals containing gluten 2.Crustaceans 3.Eggs  
4.Fish 5.Peanuts 6.Soya and soy beans 7.Milk, dairy containing Lactose 8.Nuts 9.Celery 10.Molluscs  
11.Mustard 12.Lupine 13.Sesame seeds 14.Sulphites, alcohol.

# Red Wines

## **Lupe Cholet Fleurie (France)**

On the palate it is full fleshed with good body and exceptionally well balanced €43.00

## **Chateau Romefort Bordeaux (France)**

Well balanced, smooth and delicate, intense floral notes, ripe red fruits and spices €54.00

## **Chilensis Cabernet Sauvignon (Chile)**

Aromas of cherry and strawberry mingled with notes of spices and blackcurrant €26.50/€7.50

## **Saint Marc Reserve Merlot (France)**

Ripe fruit flavours and overtones of liquorice and blackberries €28.50/€7.50

## **Muriel Rioja Tempranillo (Spain)**

Nose of dark berries and stone pepper and blackberry, aromatic herbs and vanilla €32.50

## **El Parral Malbec (Argentina)**

Intense red with violet edges and the presence of aromas from cherries and plums €31.50

## **Blason Timberley Bordeaux Superior (France)**

Candied fruit and vanilla tastes blend perfectly with matured berry fruit €39.00

# Rose & Sparkling

## **Montrose Rose (France)**

Light pink, red berries and peach, spicy overtones €28.00

## **Masottina Prosecco (Italy)**

Harmonic & fruity, a pronounced note of wisteria & acacia flowers €33.00

## **Colle Del Principe Prosecco Snipe (Italy)**

A fresh and fruity sparkling wine €10.50

## White Wines

### **LLupe Cholet Macon Lugny (France)**

A pale colour with notes of peach, apricot and white flowers  
€54.00

### **Les Terres Blanches Sancerre (France)**

Delicate on the palate with aromas of green apple and grapefruit  
€43.00

### **Rabbit Island Sauvignon Blanc (New Zealand)**

Wonderful grassy, gooseberry, nettle, pea pod, asparagus taste  
€32.50

### **Chilensis Sauvignon Blanc (Chile)**

Aromas of grapefruit and lime, a touch of herbs and a refreshing note of minerals  
€26.50/€7.50

### **Gabriella Pinot Grigio (Italy)**

Aromas of passion fruit, lemon, green pear, apple, peach and lime  
€29.00/€7.50

### **Del sol Domaine Picpoul de Pinet (France)**

The nose is fruity, slightly floral with green fruits and underlying citrus and lime  
€31.50

### **Chateau de Viviers Chablis (France)**

A delicate wine with mineral and citric notes, backed by mature tropical fruit taste  
€39.00

## Non Alcoholic Wines

### **Leopards Leap Natura (South Africa)**

Crisp and refreshing tropical fruit flavours, vegan friendly  
€ 20.50