

Sample Menu 2023

Homemade seafood chowder, freshly baked brown bread **€9.95**

8oz fillet steak, sautéed onions, mushrooms, French fries, garlic butter or pepper sauce **€26.95**

Roast sirloin of Deise beef, slow roast rich gravy, set aside creamed mash and veg **€15.50**

Oven roasted duckling, homemade sweet n sour glaze, marinated red cabbage, served on champ mash **€16.95**

Supreme of chicken pascal, craved on a pool of homemade mushroom and brandy sauce **€13.95**

Honey roasted loin of bacon and cabbage, served with creamed mashed potatoes and drizzled with homemade parsley cream sauce **€13.95**

Pork fillet medallions, pan seared pork fillet, bound together in a wholegrain mustard wine sauce **€14.95**

Pan fried fillet of fresh hake, citrus butter, set aside baby leaf salad and French fries **€15.95**

Beer battered fillet of cod, mushy peas, tartar sauce, French fries **€15.50**

Seafood basket, breaded calamari rings, breaded prawns, battered cod chunks, breaded squid bites, arranged on bed of baby leaf salad, accompanied with a sweet chili dip **€15.75**

Smoked chicken & mushroom vol au vent, baby leaf salad, French fries **€12.95**

Duo of smoked salmon and fresh crab, served on homemade brown bread, Marie rose sauce, garnished with capers **€15.95**