

## STARTERS

<b>Smoked Salmon Blinis</b> WH/EG/MK/FH/SP Chive Cream, Radish, Capers	€12.50
<b>Beef Arancini</b> SP/MD Tomato & Basil Relish Salad	€11.50
<b>Fried Coconut Brie</b> WH/SP/EG/MK Irish Brie, Coconut Honey Truffle, Balsamic Glaze	€10.00
<b>Moules Marinière</b> MK/SP/CY/MS/WH Roaring Water Mussels, White Wine, Parsley, Cream, Sourdough	€12.50
<b>Chicken Wings</b> Choose from BBQ or Hot Sauce	€12.50
<b>Chorizo Prawn Paprika Garlic Bread</b> MK/CS/WH/SP	€13.50
<b>Watermelon and Heirloom Tomato Salad</b> SE/SP/WH Sesame Seeds, Balsamic Glaze, Ciabatta Toast	€11.50
<b>Oysters</b> (2 per serving) MS/SP Served with Bombay Sapphire & Tonic Jelly or Mignonette, shallots, chardonnay vinegar	€7.50
<b>Soup of the Day</b>	€7.50

## MAIN COURSES

### FROM THE LAND

<b>Tomahawk 1200g</b>	€90.00
<b>Beef Fillet 8oz</b>	€44.00
<b>Rib Eye 8oz</b>	€39.00
<b>Sirloin Steak 8oz</b>	€38.00

*All Steaks served with Grilled Mushrooms,  
Rocket & Purple Endive Salad, Balsamic  
Vinaigrette, Your Choice of Sauce and Side Dish*

<b>McCarren's Pork Ribs</b> SE/SY/MD/EG/SP Slow cooked, sticky honey & soy sauce, sesame, & apple red cabbage slaw	€25.00
<b>Hereford Beef Burger</b> WH/EG/MK/MD/SP Streaky Bacon, House Burger Sauce, Tomato & Vintage Cheddar Cheese	€22.00
<b>6-Hour Cooked Lamb Shank</b> CY/MK Savoy Cabbage Creamy Mash, Red Wine Gravy, Tomato Mint Sauce	€28.00
<b>Chicken Schnitzel</b> MK/SP/WH/MD Served with Coleslaw, Grilled Lemon, Wine Tomato Salsa	€27.50

### FROM THE LAND

<b>Per-peri Chicken Espetada</b> MK/SP Mixed Peppers, Courgette, Corn, Garlic Butter	€27.00
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### FROM THE SEA

<b>Prawn Tagliatelle</b> WH/EG/CS Dublin Bay Prawns, Fresh Garlic & Chilli, Tomato Sauce, White Wine, Rocket, Extra Virgin Olive Oil	€25.00
<b>Fresh Salmon</b> MD/MK/FH/MS/SP Asparagus, Edamame Beans, Clams, Jerusalem Artichokes, Salsa Verde	€26.00
<b>Pan Fried Brill</b> MK/FH/SP Garden Peas, Smoked Bacon Lardons, Parsley Cream	€26.00
<b>Grilled Lobster</b> CS Garlic Cream Paprika Reduction, Grilled Ciabatta	Price per 100kg

### VEGGIE

<b>Seasonal Vegetable Tagliatelle</b> WH/EG Garlic, Chilli, Tomato Sauce, Paprika Toasted Ciabatta	€19.00
<b>Vegan Peri-Peri Espetada</b> MK Mixed Peppers, Courgette, Corn, Mushroom, Red Onion, Vegan Garlic Butter	€19.50



DEFINED BY ITS FINELY GRAINED MARBLING,  
CHARACTERISTIC TASTE & TENDERNESS

SIDES  
€5.50

Creamy Mash Potatoes (MK)	Tobacco Onions (WH)
Skinny Chips	Seasonal Salad (EG/WH)
Truffle Chips (MK)	
Honey Roasted Root Vegetables (MK)	
Sweet Potato Wedges (WH)	

SAUCES  
€4.00

Pepper Sauce (MK/SP)
BBQ Sauce (SP/WH/FH)
Garlic Butter (MK)
Blue Cheese Butter (MK)
Café de Paris Butter (MK/SP)
Lyrath Jus Gravy (SP/CY)



ALLERGENS: Peanuts PN Tree nuts TN Sesame SE Wheat WH Lupin LP Eggs EG Milk MK Soya SY Fish FH Crustaceans CS Molluscs MS Celery CY Mustard MD Sulphites SP All dishes may contain traces of nuts  
\* Supplement applicable to all guests staying on a dinner inclusive package.