

## Something to Start

<b>Seasonal Gin &amp; Tonic Special</b>	€7.50
Beefeater Blood Orange Gin, Schweppes 1783 Tonic, Grapefruit & Lime	
<b>Hennessy Old Fashioned</b>	€12
Hennessy VS, Bitters, Homemade Sugar Syrup	
<b>Glass of Masottina Prosecco Spumante</b>	€9
<b>The Cellar Negroni</b>	€11
Bombay Sapphire Gin, Antica Formula, Campari & Aperol	

## Starters

<b>Seared Scallops</b> (c)(n)
Black Pudding, Crispy Pancetta, Micro Herbs, Lemon Oil & Truffle Jus
<b>Flat Bread</b> (n)
Tomato & Chilli Relish, Caramelized Figs, Sundried Tomato, Smoked Duck, Boilie Goats Cheese & Basil & Rocket Pesto
<b>Homemade Soup of the Day</b>
<b>Panko Crumbed Goat's Cheese</b> (v)(c)
Carpaccio of Beetroot, Herb Salad, Raspberry & Balsamic Dressing
<b>Monkfish Skewer Wrapped in Smoked Pancetta</b>
Spinach & Rocket Leaves, Parmesan Shavings
<b>Heirloom Tomatoes</b> (c)
Burrata Cheese, Prosciutto, Balsamic Reduction
<b>Beet &amp; Goats Cheese Arancini</b> (v)(n)
White Bean Salad, Sweet Pea Puree, Lemon Sour Cream, Balsamic Reduction & Toasted Pistachio Nuts
<b>Wok-Fried Mussels &amp; Prawns</b> (c)
Thai Red Curry Sauce, Naan Bread

## Main courses

<b>Surf n' Turf</b> (c) (supplement €8)
Char-grilled Fillet of Beef, Flat Cap Mushroom, Prawn Thermidor, Shallot Marmalade & Baby Onion Jus
<b>Panache of Seafood</b> (c)
Salmon, Prosciutto Wrapped Monkfish, Lemon Sole Stuffed with Crabmeat & Smoked Salmon, Hake, Prawn & Chorizo Skewer, Chive Cream
<b>Slow Roasted Pork Belly</b> (c)(n)
Apple & Vanilla Puree, Seared Scallops, Sautéed Spinach, Pancetta Crisp, Bacon, Onion Relish
<b>Confit of Skeaghanore Duck Leg</b> (c)(n)
Sweet Potato Puree, Braised Red Cabbage, Smoked Duck Spring Roll, Plum Chutney & Baby Onion Jus
<b>Escalope of Chicken</b> (c)(n)
Topped with Confit of Red Pepper, Prosciutto & Goats Cheese, Bulgur Wheat & Chickpea Salad, Basil Pesto
<b>Seared Scallop</b> (c)(n)
Sauté Wild Mushroom, Celeriac Mash, Truffle Jus & Chorizo Crumb
<b>Blue Agave Tequila Prawns</b> (n)
Chilli, Garlic & Ginger Butter, Coriander Scented Basmati Rice
<b>Curried Cauliflower</b> (v)(n)
Raisins, Apple & Pumpkin Seeds in a Curried Coconut Sauce, Firecracker Rice & Naan Bread

(All above main courses are served  
with seasonal vegetables & potatoes)

## Side Orders

<b>French Fries</b>	€3.50
<b>Onion Rings</b>	€4.50
<b>Sweet Potato Fries</b>	€3.50
<b>Rocket Salad</b>	€3
Parmesan Shavings, Raspberry Dressing	

**Option 2 Courses - €34.00 | 3 Courses - €42.00**

\* Please inform your server of any special dietary requirements

Vegetarian & Vegan menu available upon request

### Allergens

(c) coeliac adaptable (please advise your server)

(g) gluten free

(n) contains traces of nuts

(v) vegetarian

(v-adapt) vegetarian adaptable (please advise your server)

The  
ROSS