



Set Menu

Cromane Mussels

Tequila Butter, Chilli, Lemongrass, Garlic, White Wine & Cream
with Garlic Buttered Sourdough

Seared Beef Salad (c) (n)

Vodka & Chilli Marinated Strips, Nectarines, Cashel Blue Cheese, Mary's Leaves,
Balsamic Red Onions, Red Peppers, Toasted Pecans & Wholegrain Mustard Vinaigrette

Chorizo Arancini

Gubbeen Chorizo, Smoked Gubbeen Cheese, Rocket Yoghurt,
Mary's Leaves, Smoked Paprika Mayo

Cajun Spiced Calamari

Cajun Mayo & Lemon

Goat Cheese Bruschetta (c) (v)

Warm Bluebell Goat Cheese, Mary's Leaves, Balsamic Red Onion on Bacus Sourdough

* * * * *

Confit Duck Leg (g)

Roasted Garlic & Chives Cream Potato, Red Cabbage Stew, Blackberry Gravy

Wild Mushrooms Gnocchi (v)

Wild Mushrooms, Garlic & Soy Butter, Spinach, Cream & Parmesan Cheese

10oz Hereford Sirloin Steak (g) (5 € supplement)

Wild Mushrooms, Red Onions, Confit Cherry Tomatoes,
Chargrilled Seasonal Vegetables, Potato Fondant, Green Peppercorn Sauce with Fries

Fish Of The Day

Please Ask Your Server

Bulgur, Red Lentil & Pistachio Cake (n) (v)

Roasted Chickpeas, Kale, Red Peppers, Spicy Zhough Sauce, Coriander Yoghurt & Date Jam

* * * * *

Chocolate Brownie (c)

Salted Caramel Sauce, Toffee Popcorn, Salted Caramel Ice Cream

Apple & Mixed Berries Crumble

Vanilla Bean Custard & Vanilla Ice Cream

Lemon Meringue Cheesecake

Lemon Curd

2 Courses €38 or 3 Courses €45