



Table d'Hôte Menu

Served Monday to Sunday 5.30pm to 9pm

To Start

Chef's Homemade Soup of the Day
Served with brown soda bread (1, 7, 14)

Crispy Spring Roll
Slow cooked beef brisket with sweet and spicy relish (1, 2, 4, 9, 12, 14)

Black Sesame and Panko Crumbed Crab and Cod Bon-Bons
With a wasabi infused aioli and sweet chilli (2, 3, 4, 5, 7, 9, 14)

Chicken Liver and Port Pate
With toasted brioche and redcurrant compote (2, 4, 7)

Quin's Fivemile Goats Cheese Salad
Creamed Goat's cheese, thyme roasted beetroot, sundried tomato, pesto, toasted sunflower seeds, rocket leaves (7, 9)

Black Sesame and Panko Crumbed Crab and Cod Bon-Bons
With a wasabi infused aioli and sweet chilli (2, 3, 4, 5, 7, 9, 14)

Mains

Slow Cooked Feather Blade of Beef
Served with spring onion and horseradish champ and red wine jus (7, 9, 14)

Pan Roasted Supreme of Irish Chicken
Served with a brandy and pink peppercorn cream sauce (7, 9, 14)

Oven Baked Hake
Served with a lemon scented cream sauce and tomato caper salsa (2, 5, 14)

Slow Cooked Wicklow Shank of Lamb
With roast garlic and rosemary jus (7, 9, 12) (£5 supplement)

Spinach and Wild Mushroom Pasta
In a rich roast garlic and white wine cream topped with shaved parmesan (2, 4, 7, 14)

Desserts

Homemade Eton Mess
Crushed meringue, caramel sauce, chantilly cream (2, 4, 7, 10, 14)

Warm Apple and Berry Crumble
Served with homemade vanilla custard (2, 4, 7)

Nutella Ice Cream Sundae
With shaved chocolate (4, 7, 10)

Warm Hazelnut Brownie
With Vanilla Ice Cream (2, 4, 7)

Selection of Ice Creams (4, 7)

Two Course €25 Three Course €30

inclusive of tea or coffee

FOOD ALLERGENS: 1-Celery, 2- Cereals, 3- Crustaceans, 4- Eggs, 6 – Lupin , 7 – Milk, 8 – Molluscs,
9- Mustard, 10 – Nuts, 11 – Peanuts, 12 – Sesame Seeds, 13 – Soya, 14 – Sulphur Dioxide
All our Beef is 100% of Irish origin