



Celebrate the Irish Way this St. Patrick's Day with Live Traditional Music from 9.30pm



Celebrate with Ray Cox "Live"

Easter Saturday Menu

4 Course Gala Menu | 40

Served from 6.30pm ONLY

Set Dinner Menu available to entire table only

Aperitif

Easter French 75 Dingle Irish Gin | Champagne | Lemon Juice



(V) Spring Vegetable Soup

(V) **St Tola's Goats Cheese & Beetroot** Rocket | Lemon & Honey Oil | Toasted Walnuts | M N G

Clarke's Irish Smoked Salmon Lemon Vinaigrette | Capers | Homemade Guinness Brown Bread | M G E

Chicken Croquette Spicy Peanut Sauce | Pickled Ginger | M Su



Traditional Irish Beef in Guinness

Turnip Crisps | Sweetened Carrots | Chef's Vegetables & Potatoes | C Su M

Supreme of Chicken

Herby Lemon Stuffing | Ha'penny Bridge Gin Cream | Chef's Vegetables & Potatoes | M Su

Braised Connemara Hill Lamb Shank (6 Supplement)

Garlic & Rosemary | Red Wine | Chef's Vegetables & Potatoes | Mint Persillade | G C Su M

Oven Baked North Atlantic Salmon

Rye & Horseradish Crumble | Craft Cider & Shallot Cream | Kale Champ | Chef's Vegetables & Potatoes | F Mu M G Su

9oz Irish Rib Eye Steak (6 Supplement)

Sautéed Mushrooms & Onions | Brandy Peppercorn Sauce | Homemade Chips | M S

Well Done Steaks may take up to 30 mins as they are freshly grilled on open flame

(V) Wild Mushroom Ravioli

3 Cheese Sauce | Truffle Oil | G M

Sides

Chef's Vegetables | Side Salad | Onion Rings | Champ Mash | Homemade Chips | Skinny Fries | 5



Seasonal Dessert Plate Cheesecake | Chocolate Brownie | Fruit Crumble | G M N Su

Extras

Speciality Tea or Coffee from 2.50 | **Ha'penny Rhubarb Pink Gin** Aromatic Tonic & Fresh Strawberries 9.50 | Su | **Irish Coffee** 7 | Su

Allergens

G Gluten | C Celery | E Eggs | M Milk | F Fish | Mu Mustard | L Lupin | Se Sesame Seeds | P Peanuts | N Nuts | Cr Crustaceans
Mo Molluscs (Shellfish) | Su Sulphites | So Soybeans

* It is our Policy to NOT split bills, but we are happy to help you divide your bill should you so desire *