



## Complimentary Amuse Bouche

### Starters

#### SOUP DE JOUR €7.00

*With Homemade Breads, Toasted, Walnut & Wild Mushroom Butter G / MK / N*

#### SPICED CHILLI PRAWNS €12.00

*With Mango Salsa and Fresh Coriander C*

#### GOATS CHEESE CAESAR SALAD €10.00

*Topped with Fresh Anchovies MK/ G/ F/ E/*

#### PEAR AND BLUE CHEESE €10.00

*With Candied Walnut, Grape Vinaigrette /MK /N*

#### SEARED GALWAY SCALLOPS €12.00

*On a Pea & Mint Risotto MK/ C*

#### CRISPY PORK BELLY €10.00

*With Buttered Green Cabbage, Apple Compote and Red Wine Cider Jus CY/ MK*

#### TERRINE OF WILD SALMON AND CRAB €12.00

*Served with Crisp Garden Leaves, Lemon and Dill Crème Fraiche MK*

### Mains

#### WAGYU BEEF CHEEK €32.00

*Wilted Spinach, Charred Parsnip, Wholegrain Mustard and Red Wine Jus MK / CY / MD*

#### 10oz FILLET STEAK €34.95

*Served with Triple cooked Fries, Portobello Mushroom, Carrot Puree finished with a Pink Peppercorn Sauce or Garlic and Herb Butter MD/ MK/*

#### PAN FIRED HAKE €21.00

*With Clams, Mussels, Peas, Buttered Beans cooked in a Shellfish Stock and Topped with Fresh Garden Herbs F/C*

#### 12 HOUR LAMB NECK €28.00

*Served with Honey Roasted Parsnip, Garden Peas, Kale and Lamb Jus MK/CY*

#### SILVERHILL DUCK BREAST €28.00

*With Baby Rainbow Carrots, Grilled Figs Served with a Rich Plum Jus MD/CY*

#### ORGANIC CHICKEN €19.00

*Topped with Parma Ham, Parsley and Tarragon Crumb, Fondant Potato and Roast Chicken Jus MK*

#### SAGE, WALNUT & BROWN BUTTER GNOCCHI €19.00

*Topped with Parmesan Cheese N/ MK*

#### FOREST WILD MUSHROOM RISOTTO €19.00

*Topped with Parmesan Cheese G/MK*

#### PAN FRIED SEABASS €21.00

*With Stem Broccoli, Asparagus finished with a Bearnaise Sauce MK/F*

#### DRY AGED RIB EYE STEAK €29.95

*Served with Triple cooked Fries, Portobello Mushroom, Carrot Puree finished with a Pink Peppercorn Sauce or Garlic and Herb Butter MD/ MK/*

Allergens: Gluten = G Crustaceans = C Eggs = E Fish = F Molluscs = M Soybeans = S Peanuts = P Nuts = N Milk = MK Celery = CY Mustard = MD Sesame Seeds = SS Sulphites = SP Lupin = L

*All our Meat and Fish products are locally sourced*

Molloy's Meats Waterford / Kish Fishmongers Smithfield Dublin