MENU OF THE DAY 2 COURSE €24.95 3 COURSE €28.95

STARTERS

Tomato & Basil Soup Chef's home-made soup served with crusty bread Garlic Bread Fresh crusty bread toasted with garlic butter, with or without melted cheese Tomato & Mozzarella Salad Fresh sliced tomatoes and mozzarella with fresh basil, pesto and drizzled with olive oil & balsamic Thai Fish Cakes Breaded Thai style fish cakes, fried until golden with a mango and chilli dip House Pâté House pâté served with toast and a red onion marmalade Prawn Cocktail Fresh prawns served on a bed of lettuce with a classic Marie-rose sauce with a dusting of paprika Chicken Goujons Strips of chicken fillet, coated in herb crusted breadcrumbs and fried until golden with a garlic dip **Barbecued Spare Ribs** Tender pork ribs, marinated in our special barbecue sauce and slow roasted Black Pudding Tower A classic black pudding layered with caramelised red onion & topped with an apple & pear chutney Beef Carpaccio Served with rocket, cracked black pepper and Parmesan shavings **Duck Spring Rolls** With a sweet chilli dip, salad garnish and a balsamic dressing €4.95 Supplement Garlic King Prawns Large whole shell on king prawns sautéed in garlic butter Pan Fried Scallops €5.95 Supplement Served on a bed of pureed peas with lardons of bacon

All starters available individually, please ask for prices

BREAD AND ALIOLI €1.50

MAIN COURSES

All main courses are served with seasonal vegetables and your choice of potatoes or rice

8oz Rump Steak A tasty rump steak, char-grilled to your liking Hunters Chicken Chicken breast, wrapped in bacon, stuffed with cheese, barbecue sauce and roasted Paneils Style Tenderloin of Pork Tender pork fillet steak glazed in brandy and cooked in a creamy pepper sauce Beef Bourguignon Chunks of tender beef steak, slow cooked in a red wine sauce with mushrooms and shallots Barbecue Spare Ribs Our tender pork ribs are marinated in barbecue sauce and slow roasted Half Roast Chicken Tender chicken roasted with rosemary and served with a red wine gravy Pan Fried Sea Bass Fillet of sea bass served with a tomato and wild mushroom rissotto Vegetable Lasagne Mediterranean vegetable lasagne, served with garlic bread Pan Fried Tuna Steak Tuna fillet steak, pan fried and served with a creamy pepper sauce Roasted Duck Confit Quarter of a roasted duck confit with a fruit of the forest compote

STEAK SAUCES €2.75

Why not accompany your steak with a home-made sauce, choose from Pepper, port and red wine, blue cheese or barbecue

SIDE DISHES €3.00

Onion rings, garlic bread, sautéed mushrooms, or chips

SELECTION OF SEASONAL DESERTS

Ask your server for today's selection.