

Starter

Warm Tartlet of Goats Cheese,
red pepper compote, rocket salad, basil oil
8.25

Homemade Soup of the Day,
garlic croutons, herb oil
5.00

Terrine of Wild Game, (pigeon &
pheasant)
warm toast, Cumberland sauce
(Game may contain shot)
8.25

Crab Cakes,
Dressed leaves, lime Mayonnaise,
sweet pepper salsa
8.50

Warm salad of Clonakilty Black Pudding
Toulouse sausage, sweet mustard dressing
6.75

Prawns wrapped in filo pastry,
garlic aioli, sweet chilli jam
9.95

Marinated roast chicken salad,
Caesar dressing, baby gem leaves,
shaved Parmesan
Starter 8.25 --- Main 16.00

Main

Assiette of Pork –
Pork & leek filled pastry, roasted fillet, Confit
belly
21.50

Fillet of Monkfish,
Wrapped in parma ham, sweet potato puree,
chorizo oil
26.50

Crisp aromatic boneless Duck
Sage & sultana stuffing, Hoi-Sin sauce
22.50

Fish of The Day
Boston shrimp, dill & tomato concasse cream
Market Price – Please Ask Your Server

Vegetarian

Red Kidney Bean & Coriander Wellington,
roasted red pepper & tomato coulis, basil pesto
16.75

Breast of Chicken

Cassoulet of beans & chorizo sausage, thyme
jus
17.75

Pasta

Penne Pasta, Smoked Chicken & Roast
Asparagus
white wine cream sauce, shaved Parmesan
Vegetarian Option also Available. Please Ask.
16.00

Loin of Venison

Celeriac puree, cranberry compote
25.50 (served pink)

Aged Irish Hereford Beef

Sautéed wild mushroom, brandy &
peppercorn cream
10oz sirloin 22.75
8oz fillet 27.75

All main courses partnered with potato &
vegetables of the day.

Partners.

Skinny Chips	1.95
Sauteed Onions	1.95
Sauteed Mushrooms	1.95
Becketts style saute potatoes	
2.50	
Mixed leaf salad	1.95

All our meats are of certified Irish origin.
12.5% service charge.

Please Note: As all individual ingredients are
not noted on the menu - should you have a
dietary requirement, an allergy or a dislike of a
particular ingredient, please let one of our team
know when you are ordering, and we will be
more than happy to accommodate where
possible.