

## To Start With

<b>Seared Irish Beef Carpaccio</b> Rocket, Parmesan, Capers	€18
<b>Lamb Croquette</b> Roasted Pepper & Fennel Sauce	€16
<b>Garlic Butter Prawns</b> Creamy Spinach, Sourdough	€18
<b>Oak-Smoked Salmon &amp; Atlantic Crabmeat</b> Cucumber, Capers, Croûton	€18
<b>Scallops</b> Cauliflower Purée, Pancetta Crumb	€21
<b>Toons Bridge Mozzarella</b> Cherry Tomato, Crispy Sourdough	€16
<b>Goat's Cheese</b> Sweet Potato Fondant, Almonds Cranberry Sauce	€16
<b>Caesar Salad</b> Crispy Pancetta, Parmesan Cheese <i>With Chicken Strips</i> <i>With Tiger Prawns</i>	€20 €22 €24

## Soups

<b>Soup of the Day V *</b>	€9
<b>French Onion Soup</b> Cheese Croûton	€10
<b>Atlantic Seafood Chowder *</b>	€12

## Main Courses

<b>Catch of the Day</b>	(Market Price)
<b>Fried Fish &amp; Chips</b> Battered Cod, Sauce Tartare, Pea Purée	€27
<b>The Europe Seafood Platter *</b> Grilled Fish, Smoked Salmon, Oyster Prawns, Langoustine, Calamari, Crab Claws	€32
<b>Salmon &amp; Prawns*</b> Herb Mashed Potatoes, Tenderstem Broccoli, Saffron Velouté	€29
<b>Glazed Tomahawk Pork Chop *</b> Crispy Potato, Caponata, Pickled Onion	€29
<b>Skeaghanore Duck Fillet *</b> Sesame & Ginger Pak Choi Marsala Sauce	€33
<b>Rigatoni with Grilled Corn-Fed Chicken</b> Sun-dried Tomato, Parmesan, Spinach	€25

<b>Prawn Tagliatelle</b> Bisque, Courgette, Tomato	€26
<b>Indian Style Chicken Curry/ Vegan Option available</b> Saffron Rice, Greens, Chilli	€24
<b>Ratatouille &amp; Goat's Cheese Tart V</b> Red Onion, Rocket, Walnut	€22

## From Our Grill

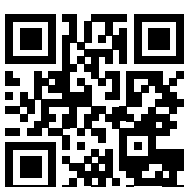
<b>10oz Angus Beef Sirloin Steak *</b>	€38
<b>10oz Angus Beef Rib Eye Steak *</b> Served with Baked Potato, Mushroom Duxelles & Cherry Tomatoes	€39
<b>Sauce of your choice:</b> Garlic Butter, Chimichurri Butter, Red Wine Jus, Peppercorn Sauce, Béarnaise Sauce  <i>Steaks are aged 28 days</i>	
<b>8oz Irish Fillet Steak</b> Served with Mashed Potato, Mushroom Duxelles, Cherry Tomatoes Spinach & Peppercorn Sauce	€48
<b>Lamb Cutlets</b> Cauliflower, Edamame Beans, Garlic Potato, Jus	€34

## Burgers

<b>8oz Brasserie Burger</b> Brioche Bun, Smoked Pancetta, Smoked Gubbeen Tomato, Onions, Gherkins, Barbeque Sauce, Chips	€27
<b>Vegan Burger VE</b> Chickpea & Courgette, Salsa Verde Mayonnaise, Beetroor Relish, Sweet Potato Chips	€23
<b>Buttermilk Chicken Breast Burger</b> Brioche Bun, Slaw, Mozzarella, Pont Neuf Chips	€25

## Sides

<b>Peppercorn Sauce, Garlic Butter, Béarnaise Sauce, Chimichurri Butter</b>	
<b>Truffle &amp; Parmesan Pont Neuf Chips</b>	€8
<b>Double Cooked Pont Neuf Chips</b>	€7
<b>Mashed Potato</b>	€6
<b>Market Vegetables</b>	€6
<b>Creamy Baby Spinach</b>	€6
<b>Sautéed Mushrooms</b>	€6
<b>Sautéed Onions</b>	€6
<b>Garlic Bread</b>	€6
<b>Garlic Bread &amp; Cheese</b>	€7
<b>Mixed Salad</b>	€7



Prices are inclusive of VAT. Our beef is locally sourced and of Irish origin. We support local suppliers in compliance with our ECO policy to reduce environmental impact. For a full list of allergens, please scan the QR code.  
 For more information, kindly ask a member of our team.

V - Vegetarian, VE - Vegan, \* Non Added Gluten Ingredients