

Sample Specials Menu - Changes Daily

Soup of the Evening: Sweet Potato and Coconut	5.50
Sautéed Crab Claws in a chilli, ginger & coriander butter served with a mixed leaf salad	15.50
In House Smoked Wild Irish Salmon Plate (100g) pickled cucumber and homemade brown bread	19.50
8oz Munster Fillet Steak truffle mash, seasonal greens and garlic butter <u>or</u> peppercorn sauce	29.50
Duo of Kinsale Monkfish and Scallops shellfish risotto, green asparagus and lemon butter sauce	26.50
Chargrilled Sesame Crusted Tuna (<i>served medium-rare</i>) wasabi mash, tender stem broccoli and Asian vinaigrette	23.50
Oven roasted fillet of local Hake spicy tomato & chickpea cassoulet, tender stem broccoli and red pepper coulis	24.50
Special Desserts:	
Classic French Lemon Tart with vanilla ice cream	6.50
Pineapple and Strawberry Meringue with fresh cream and raspberry coulis	7.95