

## Dinner Menu €26.00

"Early Bird" Starter *OR* Dessert with Main Course Tea/Coffee €20.00  
(Last Order 7pm)

### STARTERS

#### SOUP OF THE DAY

Made with fresh vegetables in season

#### CHICKEN LIVER PATE

Homemade Chicken Liver Pate served with  
fig confit & rocket & baby leaf salad

#### GARLIC MUSHROOMS ✓

Deep fried Crispy Mushrooms with garlic dip, Magic!.

#### BUFFALO WINGS

tossed in southern style sauce with blue cheese dip

#### TRADITIONAL GREEK SALAD ✓

black olives in Brasserie dressing

### MAIN COURSE

#### IRISH PORK CHOPS

Pan Fried Irish Pork chops on a bed of braised cider  
apples with wholegrain mustard cream

#### GOLDEN FRIED GOUJONS OF WHITING

Golden crumbed Goujons of fresh filleted whiting with  
homemade tartare sauce & baby leaf salad

#### PAN FRIED CHICKEN SUPREME

Pan Fried Irish chicken supreme with sauté potatoes  
& marsala sauce

#### BAKED FILLET OF SALMON

Served on a bed of creamed leeks with coriander cream

#### 100Z RIB EYE STEAK (€3.00 SUPPLEMENT)

Prime aged rib eye served with vine ripened tomato &  
garlic confit & garlic butter or peppercorn sauce  
(We recommend this is cooked no more than medium)

#### TAGLIATELLE CARBONARA

Traditional carbonara with lardons of bacon in white  
wine, cream & fresh parmesan sauce

#### TODAY'S CHEF SPECIALS

Chef's Daily "Creation" & "Catch"

### DESSERTS CHOICE FROM MENU

All our beef & lamb is Irish, supplied by Ashgrove Meats & Hicks Food

**NO SERVICE CHARGE**  
**10% ON FOOD ON PARTIES OF 6 OR MORE**