



SET DINNER MENU

2-COURSE: €42.00 | 3-COURSE: €47.00

To Start

Homemade soup

with artisan bread

|1.a|9|11| (V) (VE)- (May Contain Nuts)

Caesar Salad

bacon lardons, soft boiled egg, croutons, cos lettuce, aged Parmesan

(Add Ballycotton smoked salmon, grilled chicken or crayfish tails €6.50)

|1.a|3|4|7|10|

Superfood Salad

quinoa, long stem broccoli, avocado, beetroot, blueberries, sunflower seeds, feta, watermelon, gogi

berries, toasted almonds, edamame beans, walnut dressing

|6|7|8.a,c| (V)(VE- At Request)

Louisiana Hot Chicken Wings

celery sticks, blue cheese dip

|3|7|9|10|

The Main Event

Irish Chicken Supreme

chicken supreme, mashed potato, carrots, forest mushroom, cream sauce

|7|

Catch of the Day (please ask your server)

pan-fried fillet of the day, potato mousseline, tomato, red onion, pineapple, edamame beans, salsa, stem broccoli

|4|7|

8oz Hereford Beef Burger

brioche bun, tomato, lettuce, Ballymaloe relish, Dubliner cheese, pickle, skinny fries

|1.a|3|7|10| -(GF Bun Available)

Thai Green Curry

chickpea, spinach, Mediterranean vegetables, coconut cream

|1.a|9| (V) (VE) (GF-Available)

Dessert

Chocolate Marquise strawberry sorbet, cream |1.a|3|7|8.a|

Lemon Tart raspberry, clotted cream |1.a|3|7|

Apple & Cinnamon Tartlet vanilla ice cream, en glaze |1.a|3|7|12|

Selection of Glenowen Ice-cream |1.a|3|7|

Allergens

1. Gluten: |a) Wheat| b) Ray| c) Barley| d) Oats| 2 Crustaceans: |a) Crab| b) Lobster| c) Cray
fish| d) Shrimps| e) Prawns| f) Krill| 3 Eggs| 4 Fish| 5 Peanuts| 6 Soybeans| 7 Milk| 8 Nuts: |a) Almonds| b) Hazelnut| c) Walnuts| d) Cashew| e) Pecan| f)
Brazil nuts| g) Pistachio| h) Macadamia| i) Queensland nut| 9 Celery| 10 Mustard| 11 Sesame| 12 Sulphur dioxide| 13 Lupin| 14 Mollusks: |a) Snails| b)
Clams| c) Oyster| d) Scallops| e) Mussels| f) Squid| g) Octopus| h) Cuttlefish. |V-Vegetarian| VE-Vegan| |GF- Gluten Free|

All nut free dishes are prepared nut free, however not within a nut free environment.