

EAT for I Starter, I Main SPECIA

STARTER

Soup of the Day

Made fresh daily, served with fresh bread (1,3,7,9)

Beetroot Cheesecake

Smoked salmon gravlax, wasabi caviar, red onion & rocket salad

Classic Chicken Caesar Salad

Crisp baby gem leaves, warm marinated chicken breast, streaky bacon, croûtons, aged parmesan cheese & homemade caesar dressing (1,3,4,7,9,10,12)

Slow Cooked Pork Belly

Crispy pancetta apple puree, confit fig & bacon jam (6,8,11)

MAIN

6oz Fillet Mignon Wellington

Local garyhinch wild mushroom, juniper berry juice, pom puree & garden vegetables (1,3,7,13)

10oz Sirloin Steak

Garnished with crispy fried onions, flat cap mushroom & celeriac purée, served with steak house fries and your choice of brandy & peppercorn sauce, béarnaise sauce, cafe de Paris sauce, garlic butter or red wine jus (1,3,7,9,10,12)

Crispy Duck Legs

Beetroot puree, fig jam & red wine jus (1,3,7)

Catch of the Dav

Please ask your server for more details (1,3,4,7,9,10,12)

DESSERT

Traditional Warm Christmas Pudding

Mulled wine sorbet, topped with icing sugar (1,3,7,8)

Cheeseboard for 2

Sheridan's crackers, brie, goats cheese, applewood smoked cheddar, cashel blue, fig chutney & grapes (1,3,7,8,12)

COCKTAILS

Santapolitan

Vodka, triple sec, pomengranate juice, fresh lime juice & sugar syrup €12.50

Frozen Chocoate Martini

Baileys, vodka, hot chocolate powder & whipped cream €12.50

































Gluten

Crustacean Eggs

4 Fish

Peanuts

Soybeans

Dairy

Nuts

Celery Mustard

11 Sesame Seeds

12 Sulphur Dioxide & Sulphites

13 Lupin