

€36.95 per person including a glass of bubbly

starter

**HOMEMADE SOUP OF THE DAY**

our own freshly baked bread.  
(ask your server for details)  
*allergens are available on request*

**BURREN SMOKEHOUSE  
SMOKED SALMON PLATE**

capers, red onion, dressed leaves  
*8,7,13*

**THE STRAND  
CHICKEN CAESAR SALAD**

baby gem, crisp bacon, garlic croutons,  
strand house Caesar dressing  
*1,7,8,12,13,14*

**BLUEBELL FALLS  
GOATS CHEESE TARTLET**

creamed leek, amaretto crumb, basil pesto  
*1,7,8,12*

main

**GRILLED SUPREME OF  
IRISH CHICKEN**

creamed mash potato,  
roasted root vegetables,  
red wine jus *5,8,12*

**CITRUS INFUSED  
FILLET OF SALMON**

panache of green  
vegetables,  
spiced mango sauce *8,12,13*

**IRISH 8<sup>oz</sup> HEREFORD  
SIRLOIN STEAK**

celeriac & coffee infused  
puree, fondant potato  
& peppercorn sauce *1, 8, 12*  
*€10.00 supplement applies*

**RIGNEYS FARM  
FREE RANGE PORK  
BANGERS & MASH**

fried onion, gravy  
*1,5,8,12,14*

**RISOTTO OF  
BUTTERNUT SQUASH**

green peas, parmesan crisp  
*8*

dessert

**MATCHA MOUSSE**

apple & vanilla compote filling,  
chocolate soil, & berries *1, 7, 8*

**CHOCOLATE & COFFEE SLICE**

chocolate sauce, fresh cream  
& fruit garnish *1, 7, 8*

**CHEESECAKE OF THE DAY**

fresh cream, fruit coulis  
(ask your server for details) *1, 7, 8*

**CHOCOLATE PROFITEROLES**

*1, 7, 8*

selection of tea's or freshly brewed coffee from €3.50 each

**1** Gluten **2** Peanuts **3** Soya **4** Molluscs **5** Celery **6** Lupin **7** Egg  
**8** Lactose **9** Nuts **10** Sesame **11** Crustaceans **12** Sulphites **13** Fish **14** Mustard

We handle multiple food allergen ingredients in our kitchen and while we make every effort to prevent cross contamination during prep and service we cannot guarantee the complete absence of allergens. If you suffer from severe food allergies, please let your server know and we can discuss further requirements.