

3 course - €39.00 per person

starter

HOMEMADE SOUP OF THE DAY

Leia's homemade bread selection with dip's & Irish butter
(ask your server for details)
allergens are available on request

STRAND CHICKEN CAESAR SALAD

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

BLUEBELL FALL GOATS CHEESE TARTLET

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

CATHAL'S DOONBEG FRIED CALAMARI RINGS

lemon & garlic mayonnaise, urban farmer's dressed salad leaves
1, 7, 8, 12

main

GRILLED SUPREME OF CHICKEN

roasted vegetables creamed potato and creamy sauce
5, 8, 12

RIGNEYS FARM FREE RANGE PORK BANGERS & MASH

mashed potato, grilled onions, grilled Herbertstown mushrooms
& gravy
1, 5, 8, 12, 14

MILD COCONUT CURRY

tofu, roasted vegetables & steamed rice
3

CHILLI & COCONUT CRUSTED SEABASS

carrot, parsnip broccoli & coconut infused sauce
8, 12, 13

SLOW ROASTED BEEF CHEEK

cooking juices, roasted vegetables, mashed potato
5, 8, 12, 14
(supplement of €8.00 applies)

dessert

CHOCOLATE ORANGE SLICE

served with candied orange and orange gel
1, 7, 8

PECAN TART

served with whiskey ice cream and salted caramel sauce
1, 7, 8, 9

WARM BLONDIE

with seasonal berries and vanilla ice cream
1, 7, 8

GLENOWN 100% IRISH DAIRY ICE CREAM

served in brandy snaps & fruit selection.
please ask your server for today's selection

SELECTION OF TEAS OR COFFEE

From €3.50

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.