



## Valentines Day MENU

4 course meal - Complementary glass of Prosecco  
Available from 5pm - 9:45pm February 13<sup>th</sup> & 14<sup>th</sup> 2026



€55 pp

### STARTER

#### CHARCUTERIE BOARD FOR SHARING

Duck Confit, Parma Ham, Sliced  
Bresaola, Tomato Confit, Grilled  
Marinated Olive, Hummus, Sun Dried  
Tomato Pesto & Sourdough Bread  
1,5,7,8,12

#### HALF DOZEN DOONBEG OYSTERS

Natural with Tabasco & Red Wine  
Vinegar Infused Shallots

#### HAZELNUT COATED BLUEBELL FALLS GOATS CHEESE

Pickled Beetroot, Dressed Leaves with  
Aged Balsamic Reduction 8,9,12,14

#### WARM LEEK & EMMENTAL CHEESE TART

Rocket Salad & Pesto Dressing 1,7,8

### MAIN COURSE

#### 100% IRISH SIRLION STEAK

Grilled Mushroom, Slow  
Cooked Fondant Potato &  
Pepper Sauce 5,8,12

#### SEAFOOD SHARING TOWER

Irish Mussels Mariniere,  
Guinness Bread, Doonbeg  
Fresh Hake Fish & Home Cut  
Chips, Tiger Prawns Gnocci  
with Spiced Tomato Sauce  
1,8,12,13

#### RISOTTO PRIMAVERA

Vegan Parmesan Basket

#### SLOW COOKED PORK BELLY

Mustard Mashed Potato, Apple  
Puree & Red Wine Jus 5,8,12

### DESSERT

#### CHOCOLATE SOUFFLE

Luxurious Vanilla Ice Cream 1,7,8,9

#### SELECTION OF IRISH CHEESE TO SHARE

Tipperary Brie, Effin Smoked Cheddar with Sheriden's Cheese  
Crackers, Homemade Apple Chutney & Fresh Fruit 1,7,8,12

#### PISTACHIO DOME

Fresh Fruit & Cream 1,7,8,9

#### OPERA GATEAUX

Coffee Sauce 1,7,8,9

### FRESHLY BREWED TEA/COFFEE & HOMEMADE PETIT FOURS

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