



À LA CARTE

Starters

Soup of the Evening Freshly prepared homemade soup of the evening served with homemade soda bread.	€5.50
Seafood Chowder East Cork seafood chowder with a selection of prime Atlantic fish with a hint of fresh dill and pernod.	€8.50
Baked Goats Cheese Toastini Baked goats cheese on a bed of tossed leaves with a sweet chili dip.	€7.95
Italian Style Mushrooms Sautéed button mushrooms in a light cream sauce topped with Parmesan cheese and garlic flutes.	€7.50
Steamed Ballycotton Mussels Steamed Ballycotton Mussels infused in a white wine and shallot cream sauce.	€8.95
Clonakilty Black & White Pudding Salad Sautéed Clonakilty black and white pudding with baby potatoes and bacon lardons	€7.95



Main Courses

Fillet Steak A La Queenstown Chargrilled 8oz centre cut fillet of prime Irish steak set on a spring-onion potato cake and topped with smoked bacon lardons & button mushrooms.	€29.95
100z Rib-Eye Steak Prime Irish rib-eye steak garnished with caramelized onions, sautéed mushrooms and finished with a light béarnaise sauce.	€27.95
100z Sirloin Steak Char-grilled 100z Sirloin steak served with caramelised onions, button mushrooms and a rich balsamic glaze.	€26.95
Poached Atlantic Salmon Poached Dorne of Atlantic Salmon on a bed of minted pea purée with a lemon hollandaise sauce.	€22.95
Fish 'n' Chips Beer-battered cod served with minted pea purée, tartare sauce and hand-cut chips.	€20.95
Goats Cheese Spring Rolls Deep fried spring rolls filled with oriental vegetables and goats cheese	€19.95
Chicken Florentine Pan roasted supreme of chicken finished with a creamy spinach sauce	€20.95
Braised Lamb Shank Braised Shank of Lamb on a bed of creamed potatoes with root vegetables and a rosemary gravy.	€22.95



Side Dishes

All main courses come with a side dish of your choice.

Steaks are served with a Brandy Peppercorn sauce or a Garlic & Herb Butter.

Additional side dishes are available at €3.50 each.

French Fries

Home-cut Chips

Sautéed Onions

Sautéed Mushrooms

Onion Rings

A selection of fresh market vegetables

House-dressed Salad

Potato Dish of the Evening



Desserts

Classic Crème Brûlée Served with a trio of Shortbread biscuits.	€6.50
Sticky Toffee Pudding Warm sticky toffee pudding served with vanilla ice cream	€6.50
Deep Dish Apple Pie Homemade Deep Dish Bramley Apple Pie with vanilla ice cream.	€6.50
Chocolate Fudge Sundae Vanilla scented ice cream layered with warm chocolate fudge cake topped with Belgian chocolate sauce.	€6.50
Strawberry Romanoff Crushed meringue and fresh Wexford strawberries infused with vanilla scented cream and fresh mint.	€6.50
Sherry Trifle Freshly Traditional Sherry Trifle finished with freshly whipped cream.	€6.50

Allergen information is available on request.

All items subject to availability and change without notice.

Menu correct as at 1st November 2018.