

# SET MENU

## STARTERS

### **Chefs Homemade Soup**

Served with brown bread

### **Goats Cheese wrapped in Kataifi Pastry**

With mixed leaves & baby pears, roasted red peppers & toasted pecan nuts.

Finished with a homemade chilli jam

### **Bang Bang Chicken**

Cajun spiced chicken sautéed off with sweet chilli & served with a pine nut mixed salad

### **Homemade Chicken Liver Patê**

With fig jam, mixed salad & toasted ciabatta

## MAIN COURSES

### **10oz Rib Eye Steak (€5 supplement)**

Portobello mushrooms, sauté onions, with chive mash or chunky chips.

Served with a choice of garlic butter or pepper sauce

### **Roast Supreme of Chicken**

With butternut squash purée, chive mash & seasonal vegetables & sage jus

### **Dingle Bay Hake**

Pan fried & served with crushed potatoes, cherry tomatoes, asparagus and chorizo

### **Honey Glazed Roast Duck (€3 supplement)**

Honey glazed French roast duck breast served with bubble & squeak potato cake, butternut squash purée & tender stem broccoli.

### **Cannelloni Pasta Bake (V)**

Served with red lentils, roasted red peppers, goats cheese, bay spinach and served with a shallot cream

## DESSERTS

Please see our dessert card for todays selection of homemade desserts

Freshly brewed tea or coffee

**3 Courses €26.95**

**2 Courses €22.95**