

# À LA CARTE MENU

## STARTERS

**Homemade Soup of the day** 6.50  
Served with Brown Bread

**Crisp Fried Calamari** 8  
Mixed Leaf Salad with a Chorizo  
and Paprika Aioli

**Venison Sausage** 9  
On a Black Lentil Lappé with  
Parsnip Crisp

**Grilled Goats Cheese Salad** 8  
With Beetroot, Walnuts, Cashew Nuts  
and House Dressing

**Warm Pigeon and Pancetta Salad** 9  
With a Black Balsamic, Olive Oil  
Dressing and Pine Nuts

**Duck Liver Parfait** 8  
Port Jelly, Rye Toast With Fig  
and Orange Chutney

## MAINS

**Half Roast Barbarie Duck** 27  
Herb Stuffing with an Orange  
and Red Wine Jus

**Traditional Fish and Chips** 16  
With Fresh Homemade  
Tartar Sauce and Mushy Peas

**Slow Cooked Pork Belly** 17  
Boned and Rolled with Champ Mash  
and Red Wine Jus

**Chicken Brasa** 18  
Marinated in Lime, Coriander, Chilli,  
Ginger, Garlic Cream Reduction,  
Mixed Greens with Garlic and  
Rosemary Cubes

**Linguine** 15  
Fresh Vegetables with Parmesan Cheese

**Sirloin Steak** 22  
9 oz with Onion Rings and Fries  
Pepper or Garlic Sauce

**Dublin Bay Prawns** 27  
Rosemary & Garlic Cubes with Green Veg