

Table D'hôte Menu

Soup of the Day (1,9,10,11,13)

Served with homemade brown bread

Duck & Vegetable Spring Roll (2,8,9,10,11,13)

served with sweet chilli sauce

Oven Baked Goats Cheese (1,2,7,9,10,13)

*topped with a roast red pepper and sundried tomato pesto,
candied walnuts & cranberries served in a puff pastry case
with a balsamic syrup*

Caeser Salad (1,2,4,9,10,12,13)

*Baby gem, cajun chicken, crispy croutons,
parmesan shavings & a creamy Caesar dressing*

6oz Sirloin Steak (1,9,13)

Served with sautéed mushrooms, onions & a pepper sauce

Slow Cooked Richie Doyle's Pork Belly (1,2,9,10,11,13)

served with a black pudding

& herb potato cake, green beans and a rich cider jus

Grilled Breakfast Chicken Burger (1,2,9,10,11,12,13)

*Topped with streaky bacon, black pudding, fried egg & Wexford
cheddar, in a floury bap with iceberg, tomato & ketchup*

Pan Seared Salmon (1,4,9)

*served on a bed of Wexford mussels, prawns,
green beans and peas in a shallot and dill cream sauce*

Trio of Fried Aubergine, Mushroom & Courgette (1,2,4,7,8,9,10,12)

*topped with a satay sauce,
chopped peanuts, spring onions & a side salad*

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Chocolate Brownie & Baileys Cheesecake (1,9,10,13)
served with fresh cream & chocolate sauce

Sticky Toffee Pudding (1,2,9)
Served with butterscotch sauce & salted caramel
ice-cream

Homemade Apple Sponge (1,2,9,10)
served warm with vanilla ice-cream & anglaise

Sherry Trifle Sundae (1,2,9,10,13)
Layers of sponge, jelly, raspberry coulis,
custard & whipped ice-cream

Freshly Brewed Tea or Coffee

Allergen Key

1. Dairy 2. Eggs 3. Crustaceans 4. Fish 5. Molluscs
6. Peanuts 7. Nuts 8. Sesame 9. Soya 10. Gluten
11. Celery 12. Mustard 13. Sulphur Dioxide 14. Lupin