# **LUNCH & EARLY EVENING MENU**

TWO COURSES

THREE COURSES

23.95

26.95



### STARTERS

# \$

# TRUFFLED ASPARAGUS

Soft boiled egg, truffle mayonnaise, asparagus, Parmesan crisp and a vinaigrette dressing

# CASTLETOWNBERE CRAB AND APPLE

Picked crab and dill crème fraîche, apple, brioche and chilli, lime and yoghurt dressing

# HAM HOCK CROQUETTE

Pulled ham, potato and parsley croquette, celeriac and apple salad, wholegrain mustard and maple dressing



# MAINS



### PEA AND ASPARAGUS RISOTTO

Peas, crème fraîche, rocket, grilled goat's cheese and watercress

#### ROAST SALMON

Red pepper, fregola, black olive

#### CHICKEN CAESAR SALAD

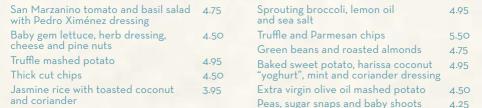
Grilled chicken, baby spinach, avocado, cos lettuce, sourdough croutons and Parmesan dressing

#### STEAK, EGG AND THICK CUT CHIPS

Chargrilled minute steak, garlic butter, thick cut chips, fried hen's egg and watercress €4.95 supplement



# SIDES





### **DESSERTS**



#### YOGHURT SORBET

With a strawberry sauce and shortbread

#### **CASHEL BLUE**

An Irish cheese from the Tipperary region, served with rye crackers, apple and celery

#### STRAWBERRY PANNA COTTA

Set vanilla cream, basil and fresh strawberries