



Dinner Menu

Starters

Warm Black Pudding, Apple, Red Wine and Onion Chutney,
Summer Salad Leaves, Balsamic Reduction **€8.90**

Doonbeg Crab, Apple , Chive, Coconut Milk, Watermelon Cubes,
€12.50

Smoked Salmon, Caper Berries, Citrus Wedges, Crème Fraîche & Horseradish Crème
€10.95

Chefs Soup of the Day **€5.95**

Buffalo Mozzarella, Tomato, Basil, Olive Oil **€8.90**

Main Courses

Roasted Supreme of Chicken Breast, Cannellini,
Chorizo & Tomato Ragout, Jús **€22.95**

Salmon, Buttered Leek, Samphire, Dill Sauce **€23.95**

Pan Fried Hake, Minted Pea Purée, Herb Beurre Blanc **€22.95**

Dry Aged 10 oz Sirloin, Sweet Potato & Onion, Port Jús **€27.95**

Pan-Fried Scallops, Celeriac Purée, Smoked Bacon Lardons,
Peperocino Garnish **€28.50**

Pork Belly, Apple & Pork Sausage, Colcannon Potato,
Pickled Crab Apple, **€22.95**

Vegetarian Dish of the Evening **€19.50**

Main Courses Include Selection of Seasonal Vegetables & Potatoes

Additional Side Orders €3.50

Red cliff side salad, Skinny Fries

Happy to assist with any specific Dietary requirements