

-1900-

Set Dinner Menu €40.00

Starters

Homemade Soup of the Day

Guinness & Treacle Brown Bread

Five Mile Town Goats Cheese Salad,

Warm Goats Cheese, Pickled Heirloom Beetroots, Candied Walnuts,
Organic Mixed Leaves, White Balsamic Dressing.

Smoked Salmon & Crab Meat Quenelle

Pickled Fennel & Cucumber,
Guinness Brown Bread, Lemon Vinaigrette.

Veal Cheek,

Sweet Corn Puree, Prawn Ravioli,
Crispy Kale.

Main Course

Cornfed Chicken Supreme,

Potato Fondant, Wild Mushrooms, Grilled Radicchio,
Lemon & Thyme Cream.

Pan Fried Fillet of Salmon,

Borlotti and Cannellini Beans, Chorizo,
Shimeji Mushrooms Casserole.

10 oz. Sirloin Steak,

Creamed Mash, Sauté Mushroom & Spinach, Onion Rings,
Roast Tomato & Chunky Fries.
Choice of Sauces {Pepper Sauce, Garlic Butter or Béarnaise}

Vegetarian Dish of the Day

Please Ask your Server

Homemade Desserts

1900 Chocolate Mousse,

Chocolate Sauce, Chocolate Soil, Raspberries,
Ginger Bread Ice Cream.

Mango & White Chocolate Cheesecake,

Strawberries & Mango Coulis, Amaretti Crumb.

Warm Winter Crumble,

Crème Chantilly, Salted Caramel Sauce.

€40.00 per person

----- 12.5% Service Applies for Parties of 6 and Over -----