

À La Carte Menu

Starters

Crispy Ardsallagh Goats Cheese Bonbon
on Pear and Baby Leaf Salad, Raspberry Vinaigrette (V)
€8.95

Gratinated Mussels
with Garlic & Lemon Butter, Parsley Crust
€9.00

Crispy Filo Parcel of Castletownbere Crab
on Chive Butter Sauce
€11.95

Fred's Mediterranean Fish & Seafood Chowder ©
€11.50

Fish Antipasti of Smoked Mackerel Paté, Crab Mayonnaise,
Fresh Anchovy & Black Olive Skewer, Crispy Calamari Rings
€11.50

Grilled Buffalo Mozzarella wrapped in Serrano Ham
on Grilled Asparagus, caramelised Cherry Tomatoes on
Mini Pizza Pastry, Rocket Pesto
€10.50

Verrine of Smoked Salmon, Avocado, Red Pepper & Lime,
Tiger Prawns, Coulis, Mixed Baby Leaf Salad ©
€11.00

Duck Confit Leg
with Crispy Noodles Salad, Coriander, Chilli, Hoisin Dressing
€10.50

1/2 Dozen Oysters
with Lemon, Shallots & Red Wine Vinegar ©
€12.50

Soup of the Day ©
€4.50

Main Courses

Pan- fried Loin of Monkfish on Butter Bean &
Gubbeen Chorizo Cassoulet, Chive Butter Sauce
€25.50

Pan-fried 8oz Beef Fillet served with Dauphine Potatoes,
Girolle Mushrooms, Rossini Sauce
€28.95

“3 Petits Farcis” – Stuffed Tomato with Goats Cheese, Stuffed
Courgette with Pine Kernel Bread Crumb, Stuffed Portobello
Mushroom with Gorgonzola Cheese on Fresh Tomato Coulis (V)
€18.95

Skewer of King Scallops, Pancetta & Tiger Prawns, served on a
Trio of Peas, Carrot, Crab & Chive Mash, Cream of Coral ©
€28.95

10 oz Sirloin Steak with Portobello Mushrooms,
Homemade Chips, Brandy Pepper Sauce ©
€25.50

Grilled Whole Lobster with Tomato & Herb Butter ©
€38.50

Classic ‘Coq au Vin’ - Free Range Breast of Irish Chicken Cooked
in Red Wine, Smoked Lardons, Baby Onions, Girolle
Mushrooms served with Creamy Scallion Mash ©
€21.00

Risotto of Prawns, Squid, Mussels, Peas, Chorizo topped
with Mizuna Salad, Shaved Parmesan ©
€19.95

Pan-fried Sea Bass on Wilted Pak Choi, Tiger Prawn & Roasted
Pepper Spring Roll, Mango & Chilli Mayonnaise
€24.00

Side Orders €3.00

Seasonal Vegetables

House Salad

Creamed Potatoes

Homemade Chips

Head Chef: Frederic Desormeaux

(V) – Vegetarian Option

© - Coeliac Option or Coeliac Options Available for this Course

10% Service Charge Applies To Groups of 8 or More

**We Do Our Best to Cater For All Dietary Needs,
Please Ask Staff for Assistance**

Desserts

Trio of Mini Crème Brûlée

€7.50

Fresh Pavlova with Strawberries ©

€7.50

Chocolate Pudding with Raspberry Sorbet
(Please allow 10 minutes cooking time)

€7.50

Homemade Lemon Tart with Fresh Strawberries

€7.50

Irish Farmhouse Cheese Board

€8.00

Homemade Sorbet in a Brandy Snap Basket

€6.50

Fresh Fruit Salad with Chantilly Cream served in Tuile Basket

€7.95

Teas & Coffees

Americano	€2.60	Mocha	€2.80
Cappuccino	€2.80	Latte	€2.80
Espresso	€2.40	Macchiato	€2.80
Pot of Tea	€2.50	Herbal Teas	€2.50

After Dinner Drinks

Irish Coffee	€5.40
French, Italian, Calypso, Baileys Coffee	€5.75
Hennessy V.S.	€4.20
Hennessy X.O.	€12.60
Hennessy Paradis	€23.35
Courvoisier	€4.20
Remy Martin V.S.O.P	€5.65
Glass Of Late Harvest	€8.05
Glass of Fine Calvados, Chateau Du Breuil	€6.60
Glass of Port/ L.B.V. Port	€3.80
Half Bottle Of Late Harvest, 2003, Chile	€7.70
	€22.10