

Starters

Braised Monkfish Cheeks in Red Wine, Mushrooms served on Crispy Pork Belly, Mini Pommes Duchesse	€10.50
Fred's Provencal cooked to Order Fish & Seafood Chowder	€ 8.95
Millefeuille of Crispy Wonton Pastry & West Cork Crab Mayonnaise topped with Mini Caesar Salad, Roast Red Pepper & Lime Dressing	€11.95
Fresh Pappardelle Pasta with Tiger Prawns, Squid, Lime, Chilli & Coriander	€10.50
Grilled Scallops in their Shell with Garlic & Lemon Butter on Julienne of Leeks and Carrots, Pancetta & Lime Vinaigrette	€12.95
Pan-fried Hake on a Cassoulet of Black Eye Beans, Sunblush Tomatoes, Black Olive, Gubbeen Chorizo with a Basil Pesto	€11.50
Butternut Squash Soup with Almond Chantilly	€ 4.50
O'Flynn's Spiced Beef on Pickled Red Cabbage, Potato Grain Mustard Salad, Prune Chutney	€ 9.95
Braised Smoked Ham Hock & Pea Spring Roll on Frisee Salad, Crispy Shallots & Lardons with a Raspberry Vinegar Dressing	€ 9.95
1/2 Dozen Oysters Natural	€12.50

TONIGHTS SPECIALS

Main Course

Pan-fried Loin of Monkfish Wrapped in Serrano Ham on a Baby Spinach Mash, Caramelised Cherry Tomatoes with a Saffron Beurre Blanc

€25.50

Brochette of Swordfish, Prawns, Pancetta & Mushrooms on Sautéed New Potatoes, Girolle Mushrooms with Fresh Béarnaise Sauce

€23.95

Risotto of Prawns, Mussels, Squid, Crab, Peas & Chorizo topped with Mezzuna Salad with Shaved Parmesan

€19.95

Pan fried Sea Bream on Crush New Potato, Parsley, Gubbeen Chorizo & Tiger Prawn Timbale with a Pesto Beurre Blanc

€24.50

Butternut Squash Curry, Coriander Rice Noodles, Cucumber Mango Salad, Grilled Garlic Naan(V)

€17.95

Beef 3 Ways: 5oz Beef Fillet, Mini Cottage Pie, Braised Beef & Guinness served with Roast Shallots and Noisette Potatoes

€24.50

Baked Rack of Lamb on a Bed of Caramelised Root Vegetables, Gaufrette Potatoes and Madeira Jus

€26.50

Poached Lobster served with an Herb & Garlic Butter, Side Order of Pilaf Rice

€37.50

Pan fried Scallops on Tarte Fine of Tuscan Ratatouille, Coral Cream

€28.50

Side Orders

Tossed Salad €3.00

Portion of Chips €3.00

Portion of Mash €3.00

Portion of Side Vegetables €3.00

Head Chef: Frederic Desormeaux

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

Cooked to Order Choc Pudding (10 mins) with Mojito Granita	€7.50
Blueberry Pancakes with Caramelised Pear & Vanilla Ice-Cream	€7.00
Home-made Ice-Cream in a Brandy Snap Basket	€7.50
Cheese Board	€8.00
Bailey's Cheese Cake	€7.00
Death by Chocolate	€7.50
Madagascar Vanilla Brulee with Sable Biscuits	€7.50

Teas & Coffees

Americano	€2.70	Mocha	€2.90
Cappuccino	€2.90	Latte	€2.90
Espresso	€2.50	Double Espresso	€2.90
Pot of Tea	€2.60	Selection of Herbal Teas	€2.60

Liqueurs Coffees & Brandies

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
Glass Of Late Harvest	€8.05
Glass Of Fine Calvados, Chateau Du Breuil	€6.60
Glass Of Port/ L.B.V. Port	€3.80/€7.70
Half Bottle Of Late Harvest, 2003, Chile	€22.10