



2 Courses €29pp

3 Courses €35pp

#### Starters

Cream of Vegetable soup, Served with Fresh Baked Breads

Fresh and Smoked Selection of Seafood served with Stout Bread and House Salad

Creamy Chicken and Wild mushrooms Served with a Puff Pastry Case

Goat's Cheese Pearls, Roast Belly Peppers, Organic Dressed Leaves

#### Mains

Beer Brined Supreme of Chicken, Thyme & Garlic Potato, Wild Mushroom Jus

Roast Fillet of Salmon, Chive Mash, Cherry Tomato Salsa, Lemon Butter Sauce

Grilled Beef Burger, Tomato Relish, Lettuce & Tomato Served with House Fries

Thai Chickpea and Lentil Curry Served with Steamed Rice.

#### Dessert

Chef's Dessert Plate of the Day

Tea/Coffee