



## TO START

### **Crispy Prawn Scampi**

herby lemon and garlicky mayo, pickled cucumber 1w|2|3|4|6|7|10|12

### **St. Marcellin Cheese**

baked with honey & seeds, Melba toast, crudités, squash and carrot chutney

1w|3|4|6|7|9|11|12

### **Butternut Squash, Chestnut and Cumin Bonbons (v)**

zingy citrus and chilli lentil dressing 1w|8a|9

### **Brehon Soup of the Day**

(vegan soup available please allow 15mins cooking time)

with Larkin's Bakery of Milltown brown bread 1w|7|9

## MAIN COURSE

### **8oz Ribeye Steak (€10 supplement)**

long stem broccoli, Lyonnaise potato, celeriac puree, peppercorn sauce, side portion of vegetables 3|7|10|12

### **Pan Seared Chicken Breast**

celeriac puree, ras-el-hanout spiced cauliflower, spinach, smoked almonds 7|8|9|12

### **Slow Cooked Pork Steak**

creamy savoy cabbage with chorizo, cumin and squash jam, side portion of vegetables

7|9|10|12

### **Pan Fried Seabass Fillets**

Cromane mussels cooked with Brehon blonde ale, butter sauce 4|7|9|12|14

### **Vegetarian Curry (v)**

chickpea, sugar snap, tender stem broccoli and pilaf rice 1w|7

## TO FINISH

### **Chocolate Brownie**

(vegan option available)

Movenpick caramel ice cream 3|6|7|8

### **Warm Carrot and Ginger Cake (v)**

Coconut sorbet, caramelised banana 1w|8h

### **Apple and Cranberry Mixed Spice Oat Crumble**

Muckross creamery ice cream 1w|1o|3|7|8a|8pi

(v) – vegan

1w Wheat | 1b Barley | 1o Oats | 1r Rye | 2 Crustaceans | 3 Eggs | 4 Fish | 5 Peanuts | 6 Soy Beans | 7 Milk  
8a Almonds | 8b Brazils | 8c Cashews | 8h Hazelnuts | 8m Macadamia | 8pe Pecans | 8pi Pistachios  
8w Walnuts | 9 Celery | 10 Mustard | 11 Sesame Seeds | 12 Sulphites | 13 Lupin | 14 Molluscs