

SET MENU

2 COURSES €37.00 ~ 3 COURSES €45.00

INCLUSIVE OF COFFEE AND TEA

JACK MCCARTHY'S BLACK PUDDING

APPLE PUREE, BEEF TOMATO, CRISPY BACON & APPLE SALAD

1w|1B|6|12

SWEET & SOUR CRISPY PRAWN SCAMPI

ROAST PEPPERS, PINEAPPLE, SWEET & SOUR SAUCE

1w|2|3|6|7|10|11|12

SWEET POTATO, SESAME AND CARDAMOM FRITTERS

CHARRED CABBAGE, LEEKS, ROAST AUBERGINE AND BABA GANOUSH SAUSE

1w|11|12

SPILLANE'S SEAFOOD CHOWDER

COD, SMOKED HADDOCK, THYME, LEEK & CELERY

2|4|7|9|12

10 OZ. HEREFORD SIRLOIN STEAK

POTATO FONDANT, ROAST ROOT VEGETABLE PUREE, PLUM TOMATO, CHARRED SCALLIONS & WILD MUSHROOMS CAFÉ JUS

7|9|12

€10.00 SUPPLEMENT

SEARED CHICKEN FILLET

BACON & ONION ROSTI CAKE, ROSEMARY CRUMB, GLAZED CARROT, RED WINE JUS

1W|3|7|9|12

SLOW COOKED PORK

PEAS ALA FRANÇOIS, CREAMED PANCETTA, BABY GEM, SPINACH, MINT, APPLE CHUTNEY

7|9|10|11|12

ROAST FILLET OF HAKE

SAUTÉED GREENS, FINE HERB & TOMATO BUTTER SAUCE

4|7|9|12

CHOCOLATE BROWNIE

CARAMEL ICE-CREAM

3|6|7|8

KAHLUA AND GINGER BISCUIT CHEESECAKE

CARAMELISED WITH SALTED CARAMEL ICE CREAM

1w|3|7|8A|8PI

WARM FRENCH PEAR TARTE

CLOTTED CREAM, RASPBERRY COULIS

1w|3|7|8

BREHON PAVLOVA

CUSTARD CREAM, FRESH SUMMER STRAWBERRIES & PISTACHIO CRUMB

3|7|8PI|12

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