Menu

Whole Avocado Pear with Prawns £2.15
Chilled Water Melon £1.15
Oak Smoked Sturgy Salmon £2.25
Daquillitos with Tomato and Garlic Sauce £1.05
Lig with Cream Cheese Sauce 75p
Spaghetti Napoletana £1.15
Paella Ham with Asparagus Tips £1.95
Queen Scallop with White Wine and Mushroom Sauce £1.95
French Half Goose-Grunt 85p

Dream of Fresh Bailey 65p Lobster Bisque 95p Bananna, poached 65p 85p

Grilled Beef T-Bone Steak £4.20
Roast Rack of Lamb, Mint Sauce (2 persons) £5.95
Supreme of Duckling with Fresh Pineapple £3.95
Roast Stuffed Pork Steak, Apple Sauce £3.95
Stuffed Veal Chloquet £3.95
Grilled Scallops Steak (8oz) Parsley Butter £3.95
Roasted Salmon Steak with Cucumber £3.45
Sourdoodle of Tuna and Tomato and Prawn Sauce £4.15
Julet of Sole with Scalopp and Pegood Sauce £4.75
Greenchili Steak with Tomato and Bananna Sauce £3.85

Fresh Market Vegetables: Cabbage 65p Cauliflower 65p Carrots 55
Parsnip 55p Mushroom 55p Sauce Onion 55p Celery 55p New potatoes 65p
Ratate Salad: Celery and Lettuce 65p

Irish Cream Ecurrundy 65p
Pineapple with Kirsch 75p
Banana Split 55p
Irish Cream Pavlova 85p (meringue)
Irish Peaches in Cointreaux 75p
Coffee 35 Selection of Cheese 65p

OUR HEAD CHEF - SEAN DEMPSEY
OUR HEAD WAITER - JOE O'BRIEN
The Chef would be happy to prepare a dish of your choice.
Please note 12.5% Service Charge will be applied to your Bill.