

HEATHER

To Start

Tian of Baby Prawns, Salmon, Avocado & Apple

In a Spicy Tomato Dressing with Tossed Salad (L,F,C,Cy,Sy,Mus)

Breaded Button Mushrooms

On Tossed Salad Leaves with Garlic Mayonnaise (G,L,E,Cy,Sy,Mus)

Tossed Chicken & Bacon Cos Salad

Croutons, Parmesan Shavings & Creamy Style Dressing (G,L,E,Cy,Sy,Mus)

Goats Cheese & Red Onion Relish Tartlet

On Mixed Greens with Balsamic Reduction (G,L,E,Cy)

Soup of the Day

To Follow

Grilled Fillet of Hake

On Smoked Salmon Mash with Lemon Beurre Blanc (L,F,M,Cy,Sy)

Local Salmon with King Prawns & Crab Claws

In a Garlic & Chilli Butter (F,C,L)

Noone Farm Chicken Supreme

On a Bacon Potato Cake with Creamy Mushroom & Irish Whiskey Cream (G,L,Cy,Sy)

Chef's Roast of the Day

Josper Grilled Rump of Irish Lamb

With Boulangere Potatoes, Roast Baby Onions & Red Wine Jus (L,Sd,Cy,Sy)

Edamame, Cannelini & Puy Lentil Vegetable Casserole

Donegal Rapeseed Oil, Crisp Basket, Rosemary Scented Focaccia (G,L,Cy,Sy)

Josper Grilled 10oz Sirloin (€5 Supplement)

Potrobello Mushroom, French Fried Onions, Chunky Chips, Creamy Peppercorn Sauce (G,L,Sy)

To Finish

Please see server for selection of Heather's home-made desserts

N=Nuts G=Gluten C=Crustaceans E=Eggs F=Fish G=Gluten P=Peanuts L=Lactose/Milk CY=Celery

Mus=Mustard S.S=Sesame Seeds LN=Lupin S.D=Sulphur Dioxide SY=Soy Beans M=Molluscs

Our foods are prepared in an area which handles nuts, seafood & wheat, please advise your server if you have any allergies