

STARTERS

Homemade Soup of the day

Prawn & Avocado Salad

Cold Water Prawns with Sliced Avocado on a lightly tossed salad with a wedge of Lemon

& Marie Rose Sauce

Stuffed Portobello Mushroom
Stuffed with Bacon, Onion, Spinach & Cheese on a bed of Rocket Salad

Smoked Mackerel

Served on a Beetroot & Apple Salad with Cream Horseradish Dressing

Crab Crumble
Crab Meat cooked in a creamy Dill & White Wine Sauce topped with Herb Crust

Goats Cheese & Red Onion Pascals
Filo Pastry filled with Goats Cheese & Caramelised Red Onion with Mixed Leaf Salad

Chilli & Garlic Crab Claws

Crab Claws cooked in Garlic Butter & Fresh Chilli with Crusty Garlic Bread

Black Pudding Croquette Served with Gooseberry Compote

MAINS

Roast Supreme of Hake
Topped with a Herb Crust, Chive Champ Potato & a Beurre Blanc Sauce

Grilled Fillet Of Chicken
Served with Sundried Tomatoes, Spinach & Mozzarella, Wild Mushroom Sauce served on a Gratin of
Potato

Confit of Duck with Mustard Mash, red cabbage with an orange & ginger jus

Beef Stroganoff

Sautéed strips of Beef with Mushrooms cooked in a Sour Cream, Mustard & Gherkin Sauce served with Steamed Rice

Fillet of Pork Steak Stuffed with Prune Stuffing
Served with an apple chutney

Roast Stuffed Pepper

Peppers filled with Mexican Rice, Melted Mozzarella, served with a side Salad

Seafood Pancake
Stuffed with Salmon, Cod, Hake & prawns in a creamy dill & leek sauce, served
with a green salad

Herb Crusted Fillet of Salmon
Served with Lemon & Pepper Butter

STEAKS

Dawn Meat 100% Irish Black Angus Steak.

Sirloin 8oz/10oz Ribeye 8oz/10oz Fillet 8oz/10oz

Served with Sautéed Onions and Mushrooms, Chips, Onion Rings and choice of Garlic Butter or Peppercorn Sauce

(2)(4)(7)(13)

*Also available on the Hot Rock

SIDES

French Fries
Mushroom/ Onions
Seasonal Vegetables
Potatoes
Tossed Salad
Garlic Bread