

Dinner Menu
€37.50

Warm Honey & Soy Crispy Duck Salad

Tossed with seasonal leaves, cherry tomatoes & fresh watermelon

Goats Bridge Smoked Trout with Beetroot & Cucumber

Dressed with lemon, coriander & Killowen yoghurt

Roasted Pear & Walnut Tartlet Topped with Cashel Blue Cheese

Dressed with a balsamic reduction

Granville Style Chicken Liver Pate

Served with sourdough toast & our own cranberry & red onion marmalade

Homemade Leek and Potato Soup

House brown bread

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**Braised Waterford Lamb Shank**

Creamy mashed potato & roast vegetables with a red wine & thyme jus

**Chorizo Baked Fillet of Cod**

Served on a red lentil ratatouille with buttered baby potato

**Rings Farm Free Range Roasted Supreme of Chicken**

With cauliflower purée, garlic gratin potato & gravy reduction

**Parma Wrapped Pork Fillet with Mozzarella**

Paired with buttered kale, crispy potato & our own fresh basil pesto

**Mediterranean Inspired Mixed Bean & Lentil Bolognese**

Served with fluffy basmati rice

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Peanut Butter Cheesecake

Garnished with homemade peanut brittle

Muldoon's Caramel Whiskey Chocolate Tart

Irish cream liqueur ice cream

Pavlova Cloud

Dressed with spring berry compote

Warm Bakewell Tart

Custard & fresh whipped cream

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**Regular Tea/Coffee**

Some of our dishes contain allergens. If you require further assistance with allergen information please ask your server for a copy of our allergens menu.

