



Starter

Soup of the Day

Served with our house made brown bread

Chowder of the Day

Served with our house made brown bread

The Connacht

Chopped romaine lettuce tossed with grated parmesan, tomato & garlic croutons, with Caesar dressing

Mixed Greens Salad with a choice of dressing

Main Course

New York Strip

8 oz. Certified Angus dry aged for 21 days, served with fries & a creamy brandy peppercorn sauce

Blackened Cod

North Atlantic cod coated in blackened seasoning, topped with pico de gallo served with jasmine rice & green bean almondine

Mushroom & Spinach Gnocchi

House made Gnocchi cooked in a creamy white wine sauce with mushrooms & spinach

Donegal Chicken

Stuffed and breaded airline chicken breast infused with Kerrygold garlic butter & herbs served with Jameson mashed potatoes and green beans

Dessert

Bread Pudding

Homemade Irish apple cake