



Restaurant Week Dinner Menu

\$25 - 2 Course / \$30 - 3 Course

STARTER

Cream of Roasted Cauliflower Soup
Served with homemade brown bread

Smoked White Fish Chowder
Served with homemade brown bread

House Salad
Served with your choice of dressing

MAIN

Bacon Wrapped Pork Medallions
Served with our signature Jameson Mashed Potatoes, broccolini & a red wine thyme jus

Salmon En Croute
Wild Atlantic salmon topped with red onion, mozzarella cheese, tomato & fresh basil leaves wrapped in a puff pastry served with a rocket salad

House Made Gnocchi
Cooked in a creamy white wine sauce with mushrooms & spinach

DESSERT

Baileys Crème Brûlée

Homemade Irish Apple Cake
Vanilla ice-cream & caramel sauce

