

Menu · Biachlár

Starters · Céadchúrsaí

Homemade soup of the day : <i>Anraith an lae</i>		€4.50
Ballyferriter Seafood Chowder		€6.50
Tempura of fresh tiger prawns served with salad	Starter €12.50	(Main €17.50)
Smoked salmon salad served with capers & brown bread		€12.50
Breaded brie served with salad and red onion currant jam		€6.50
Vegetarian Quiche Lorraine with leeks and blue cheese served with salad	Starter €6.50	(Main €11.50)
Freshly Steamed Mussels in a garlic white wine sauce	Starter €10.50	(Main €15.50)
Baked Croissant with ham and Cheese served with tossed salad		€6.50

Main Courses · Príomhchúrsaí

Roast of the Day: Bacon back roast served with cabbage and parsley sauce	€11.90
French Style Beef Stew served with baby potatoes	€11.90
Panfried Hake or Pollock with a white wine and dill sauce	€17.50
Tempura of Haddock with homemade tartare sauce served with chips and mushy peas	€13.90
Homemade Beef Lasagne served with chips and salad	€11.90
Homemade Beef Burger with cheese and tomato relish, served with chips & salad	€13.50
Pan-fried breaded Chicken breast stuffed with ham and cheese	€13.90
Spagetti Carbonara with smoked ham chorizo , basil pesto & parmesan cheese	€12.50
6oz Rib eyed Steak Bap served in ciabatta bread with tomato relish & cheddar cheese	€13.50
10oz Rib eyed Steak : <i>Stéig Chaoldroma 10 n-únsa</i> served with sautéed mushrooms ,onions pepper or garlic sauce	€21.90

All Main Courses are served with mashed potatoes & vegetables, or chips & salad

Desserts · *Milseoga*

€5.50

Apple Crumble with cream or custard

Sticky Toffee Pudding

Michel's warm Chocolate cake

Lemon posset

Baileys cheese Cake

Selection of Ice Creams