



## *Set Dinner Menu*

2 Course Menu €41.20 □ 3 Course Menu €47.95

### *To Start*

Wild Mushroom Soup, Truffle Cream 7,9

Roly's Fresh Dublin Bay Prawn Bisque 1,2,3,4,7,9,13

Glin Valley (Co Cork) Chicken Liver Pate, Spiced Golden Raisin & Apple  
Chutney, Brioche Toast 1,7,8,9,10

Roast Vegetable & Cherry Vine Tomato Salad, Parmesan Cheese Shavings,  
Basil & Lime Dressing 7,8,10

Thai Spiced Fish Cakes, Sweet & Sour Chilli Dressing, Herb Salad 1,2,3,4,7,8,10  
Deep Fried Wicklow Ban Brie, Cranberry Relish,  
Mesclin Leaf Salad 1,3,7,8,10

Organic Smoked Salmon From The Burren Smoke House & Fresh Dublin  
Bay Prawns, Cocktail Sauce (€5 Supplement) 2,4,7,8,9,10,13

### *Main Course*

Roast Breast Of Chicken, Clonakilty Black Pudding, Red Wine Jus,  
Spring Onion Mash 1,3,7,8,9,10,13

Traditional Kerry Lamb & Vegetable Pie, Roasted Parsnip & Thyme 1,3,7,9,13  
Roast Fillet Of Wild Atlantic Hake, Smoked Creamed Potato, Nut Brown  
Butter & Lemon Jus 4,7,9

Ricotta Cheese & Spinach Tortellini, Sun Dried Tomatoes,  
Basil Cream 1,3,7,8,9,10

Grilled 8oz Fillet of Irish Hereford Beef Fondant Potato Cracked Black  
Peppercorn & Brandy Cream (€11 Supplement) 1,7,9,10,13

### *To Finish*

Irish Berry Meringue Roulade, Lemon Curd 3,7,8

Sticky Toffee Pudding, Rum & Raisin Ice Cream, Butterscotch Sauce 1,3,7,8

White Chocolate & Fudge Brownie Cheesecake, Chocolate Sauce 1,3,7,8

Glazed Pear & Almond Tart, Caramel Sauce, Vanilla Ice Cream 1,3,7,8

All tips go directly to staff. If possible, we ask customers who wish to tip  
our staff, to do so in cash.

1 cereals/gluten, 2 crustaceans, 3 egg, 4 fish, 5 peanuts, 6 soya, 7 dairy/milk, 8 nuts 9 celery, 10  
mustard, 11 sesame seed, 12 sulphur dioxide, 13 sulphites, 14 lupin, 15 molluses