



~ Starters ~

Soups

- Traditional French Onion Soup,
Croutons & Cheese** (2)(9)(15) €7.50
- Cream of Seafood Chowder**
with a Selection of Fresh Fish
(2)(3)(4)(5)(12) €9.50
- Soup of the day** (2)(12) €7.50

Oysters

- 1/2 Dozen Fresh Cromane Oysters**
Au Natural (3) €15.00
- 1/2 Dozen Fresh Cromane Oysters**
In a White Champagne Sauce (3) €17.50

Appetisers

- Thai Style Salmon Cake** €12.50
Mixed Leaf Salad & a Sweet Chilli Dip (1)(2)(5)(13)(15)
- Cromane Mussels Marinere** €14.00
A Shallot, White Wine & Cream Sauce (1)(2)(4)(5)(9)
- Fresh Local Prawns Wrapped in Filo Pastry** €16.50
With a Garlic & White Wine Sauce (1)(2)(3)(9)(15)
- Baked Goats Cheese Tartlet** €12.00
With basil & sundried tomatoes & mixed leaves (2)(10)(9)(15)
- Chicken Liver Paté** €12.00
Mixed Leaf Salad, Rhubarb & Port Compote, Served with Toasted Bread
(2)(13)(15)
- Grilled Duck Breast** €13.00
With a Chilli, Honey & Ginger Glaze on a Bed of Mixed Leaves (8)(13)

~ Main Courses ~

Seafood

- Crispy Skinned Grilled Salmon on a Bed of Warm Chilli, Tomato & Mango** €25.00
Served with a Cherry Tomato & Spring Onion Salsa (5)
- A Melody of the Chefs Fresh Fish Selection** €29.00
5 Different Types of Poached/ Grilled Seafood, with a White Wine & Dill Sauce
(1)(2)(5)(9)
- Medallions of Monkfish** €32.00
On a bed of sauteed mushrooms & leek, with a ginger & port jus (2)(5)(9)
- Baked Black Sole** €36.00
With Mandolin Potato, Capers & Tomato with a Lemon & Parsley Butter
Served on or off the Bone (2)(5)

Meats

Roast Boneless Male Duck Breast	€28.00
<i>On a Sautéed Pepper, Leek & Mushroom Base, with a Blackcurrant & Red Wine Sauce (2)</i>	
28 Day Aged T-Bone Steak	€35.00
<i>With a choice of Garlic Butter or Pepper Sauce (1)(2)(9)</i>	
28 Day Aged Sirloin Steak	€34.00
<i>On a bed of Grilled Fennel with a Beef Bone Jus (1)(2)(9)</i>	
Fillet Steak	€36.00
<i>Served on a fondant potato with a choice of Garlic Butter or Pepper Sauce (1)(2)(9)</i>	
Rack of Lamb	€34.50
<i>With a Hoi Sin Glaze, Served on a Roast Red Onion, Wine Jus (8)(9)(13)</i>	

Vegetarian Dishes

Spaghetti Provençal	€15.00
<i>With a Tomato, Mushroom, Spring Onion & Basil Sauce (2)(12)(15)</i>	
Tagliatelle	€16.00
<i>With a mushroom, bell pepper, garlic & onion cream sauce (1)(2)(12)(15)</i>	

Chef's Specials

Fresh Lobster Thermidor	€43.00/lb
<i>Served with a Creamy White Wine & Mustard Sauce with Onions & Mushrooms Grilled with Cheese & Served with a Fresh House Salad (1)(2)(5)(9)(13)</i>	
Traditional Deep Fried Breaded Plaice	€20.50
<i>Served with a French Fries, Peas & Hollandaise Sauce (1)(2)(5)(15)</i>	
Sole Veronique	€36.00
<i>Fillets of Black Sole, Poached in a Fish Stock, Served with Grape & White Wine Sauce (1)(2)(5)(15)</i>	
Pan Fried John Dory	€33.00
<i>On a Bed of Spring Onion Mash served with a Lemon Butter Sauce (1)(2)</i>	
Scallops Mornay	€32.00
<i>Fresh Castletownbere Scallops, served in a Cream Cheese Sauce with Piped Potato (2)(3)(5)(9)(15)</i>	

**** Selection of vegetables served with all Fish & Meat dishes **** Half Portions available for children ****
**** Separate bills not possible for parties of more than 4 ****

Side Orders

- French Fries	€4.50	- House Salad (13)	€5.00
- Broccoli	€4.50	- Baby Spinach (2)	€6.00
- Sautéed Onions (2)	€4.50	- Buttered Mushrooms (2)	€4.50

Allergens

(1) Eggs (2) Milk (3) Shellfish (4) Molluscs (5) Fish (6) Peanuts (7) Sesame (8) Soya (9) Sulphur Dioxide (10) Nuts (11) Cereal
(12) Celery (13) Mustard (14) Lupin (15) Gluten