

## S T A R T E R S

---

### House Soup of the day

with mixed petit pain  
(1,2,3,4,5,7almond,peanut,9,14)

### McWilliam Park Seafood Chowder

with black tiger prawn and house  
wholemeal bread  
(1,2,3,4,5,10,11,12,14)

### Smoked Bacon and Spring Onion Potato Cakes

in panko crust with mature pancetta  
flake and sweet chilli sour cream  
(1,2,3,5,14)

## M A I N C O U R S E

---

### Mc William Park Beef Fillet Medallion

with beef feather blade stroganoff,  
celeriac puree and red wine reduction  
(2,4,5,6,14)

### 10oz Sirloin Steak

with sauté onions and mushrooms,  
battered onion rings and peppercorn  
cream  
(1,2,3,4,5,14)

### Roast Turkey

with glazed bacon fondant, white  
pudding croquette, cranberry foam and  
demi glaze  
(1,2,3,4,5,14)

## S T A R T E R S

---

### Oak Smoked Salmon

with rustic garlic ciabatta, pickled  
cucumber, capers, baby rocket leaves  
and lemon pepper  
(1,2,4,5,6,10,14)

### Vegetable Spring Roll

with cabbage sauerkraut and sun dried  
tomato and basil pesto  
(1,4,5,6,7 almond,9,14)

### Grilled House Spiced Chicken

with plum and tomato salsa and spiced  
mango gel  
(4,5,14)

## M A I N C O U R S E

---

### Chicken Supreme

with sweet and sour slaw, garlic pak  
choi, carrot purée and chorizo cream  
(2,4,5,14)

### Seared Fillet of Atlantic Salmon

with fresh herb orzo, red pepper jam  
and white wine cream  
(1,2,4,5,10,11,14)

### Red Bell Pepper

with oriental vegetables, grilled tofu  
and squash rice  
(4,5,14)



## D E S S E R T S

---

### House Banoffee Pie

with caramel and vanilla ice cream  
(1,2,3,5,7 peanut,14)

### Warm Apple Pie

with fresh cream, vanilla ice cream and  
fresh egg custard  
(1,2,3,5,7 peanut,14)

### Warm Chocolate and Hazelnut Brownie

with chocolate ganache, ice cream and  
raspberry coulis  
(1,2,3,5,7 hazelnut,peanut,14)

## D E S S E R T S

---

### Raspberry Roulade

with berry purée, fresh cream and  
vanilla Ice cream  
(2,3,5,14)

### House Vanilla Panna Cotta

with berry compote, ice cream and  
fresh cream  
(2,3,5,14)

---

## A L L E R G E N S

---

1. Cereals containing gluten/Wheat
2. Milk/Lactose
3. Eggs
4. Celery
5. Soya
6. Mustard
7. Nuts
8. Peanuts
9. Sesame
10. Fish
11. Crustaceans/Prawns/Crab
12. Molluscs/Mussels
13. Lupin
14. Sulphites

All Our Beef is Irish Origin and Bord Bia Approved



## W H I T E W I N E

---

### Beau Chene Sauvignon Blanc

pale, yellow colour. delicate aromas of blackcurrant leaf & gooseberry. elegant, refreshing and aromatic 14, LAC  
Glass - €9 Bottle - €30

### Isoletta Lucido Pinot Grigio

bright straw yellow colour. pleasant citrus aroma and a long persistent finish 14, V, LAC  
Glass - €9 Bottle - €31

### J Moreau Chardonnay (2020)

unoaked, dry and round with good concentrated ripe fruity flavours and elegant hints of buttery flavours 14, LAC  
Glass - €9.50 Bottle - €34

### Kapuka Sauvignon Blanc Marlborough

noaked, dry and round with good concentrated ripe fruity flavours and elegant hints of buttery flavours 14, LAC  
Bottle - €38

## R E D W I N E

---

### Beau Chene Cabernet Sauvignon

*lovely deep red colour. delicious scents of blackcurrant and strawberry enhanced by green pepper hints. it is an elegant, complex and velvety wine*  
Glass - €9 Bottle - €30

### Montgravet Merlot 2019

wonderful, medium- bodied easy drinking, soft wine, with approachable red fruits 14  
Glass - €9 Bottle - €31

### Nararro Correas Los Arboles Malbec

desert-like climate has produced a full-bodied, delicate wine, with aromas of red fruits and notes of smoke and vanilla achieved through smart contact with wood 14  
Glass - €9.50 Bottle - €34

### Chalk Hill Blue Shiraz

*deep burgundy colour. notes of cinnamon, vanilla and lily of the valley on the nose 14*  
Glass - €9 Bottle - €32

