

## Weekly Specials

From Friday 22<sup>nd</sup> March to Friday 29<sup>th</sup> March 2024

### Seared rose veal fillet steak (2, 9, 10, 11, 12, 13)

With onion and beer purée, puffed pearl barley, sprouting broccoli, veal stock and wild honey jus with a choice of one side

€30

### Andarl farm rare breed pork fillet (2, 7, 8, 9, 10, 11, 12, 13)

Honey, soy and black sesame glaze, cashew nut crust, aubergine purée, sugar snaps, carrot crisps with a choice of one side

€28

### Pan fried fillet of Atlantic cod (1, 2, 5, 9, 12)

With pea and smoked bacon soup, baby potato, water cress, bacon dust

€26

### Garlic and chilli prawn tagliatelle (1, 2, 3, 9, 11, 14)

Served with sundried tomato, red onion and garlic toast

€26

### Caroline Rigney's Farm free range pork sausages and mash (1, 2, 9, 11, 12, 13)

With creamy green onion mash, buttered green cabbage, caramelized onion gravy

€18

### Roast of the day (Dependant on dish)

Roast of the day with creamed mash potato and buttered seasonal vegetables

€17/€18

#### Extra side orders

Tossed salad (13)

€3.50

Creamy mash potato (9)

€4

Grilled chicken

€4

Buttered greens (2)

€4

Fresh vegetables (2)

€4

Bacon

€4

Chunky chips (9, 11)

€4

Skinny chips (9, 11)

€4

Sweet potato fries(9)

€5.50

Slaw (1, 2)

€4

Pulled Pork (8, 11)

€4

#### PRODUCE FROM OUR KITCHEN MAY CONTAIN SOME OF THE BELOW ALLERGENS

1 – Eggs,    2 – Milk    3 – Shellfish    4 – Mollusks    5 – Fish    6 – Peanuts    7 – Sesame seeds  
8 – Soya beans    9 – Sulphur dioxide/sulphites    10 – Nuts    11 – Cereals containing gluten  
12 – Celery    13 – Mustard    14 – Lupine