

### STARTERS

Pickled Beetroot & Goats Cheese with Pine Nuts  
(Glass of Levin Sauvignon Blanc Sml 5.95 Irg 8.95 euro)

Chorizo, Shrimp, Tomotoe & White Bean Salad  
(Glass of Picpoul de Pinet Sml 4.95 Irg 6.95 euro)

Water Melon, Parma Ham & Mozzarella  
(Glass of Pinot Grigio Sml 4.95 Irg 8.95 euro)

### MAINS

Pork & Beef Faggot, Carrot & Honey , Potato Puree  
(Glass of Cote du Rhone Sml 4.95 Irg 6.95 euro)

Roast lambs Liver, Mash Potato, Bacon & Onions  
(Glass of Pinot Noir Sml 5.95 Irg 8.95 euro)

Pan Fried Fish Cake, Cauliflower & Grape Fruit  
(Glass of Levin Sauvignon Blanc Sml 5.95 Irg 8.95 euro)

### DESSERTS

Cashel Blue Cheese, Grapes & Honey,  
Lemon Rice Pudding, Raspberry Sorbet  
Roast Spiced Pineapple, Vanilla Ice Cream

2 Course 17.95 euro

3 Course 21.95 euro

\*Dinner Served from 5:30pm to 6:30pm