

LUNCHTIME A LA CARTE MENU

Sparkling Aperatiffs

Glass of Prosecco

€5.95

Bellini

€6.50

STARTERS

Soup of the Day

Freshly Prepared using Local Produce – Crusty Bread

€4.25

Seafood Chowder

*Prawns, Crab, Smoked Fish, Cockles and Mussels in a Cream and Fresh Parsley Stock
Served with homemade brown bread*

€5.95

Garlic Mushrooms

Filled with Garlic and cream cheese and served with a house salad

€5.75

Deep Fried breaded Brie

With a Wild Berry Coulis & house salad

€5.95

Warm Smoked Chicken Salad with Crispy Bacon

*With Roasted Peppers, Cherry Tomatoes, Spring Onion and Crisp Green Leaves,
Tossed and served with House Dressing*

€6.75

Chef's House Paté Poire

*Creamy Chicken Liver Pate with grilled Baby Pear, Dress Rocket and Cumberland Sauce served
with Wholemeal Toast*

€5.95

Fanned Melon

With a forest berry and yogurt dressing

€4.95

Warm Goats Cheese Salad

*Grilled Goats Cheese with a Sesame Crust on a bed of Mixed Leaves
with home cured beetroot*

€5.95

Baked Gorgonzola Tartlet

Filled with Creamed Spinach Spicy Tomato and Gorgonzola Cheese

€5.95

MAIN COURSES

For Fresh Fish & other 'Specials of the Day' please ask your server

10 oz Rib Eye Steak - Locally produced (Aughrim Hereford Beef)	€21.95
<i>With grilled Portobello Mushroom and a choice of pepper sauce or garlic butter.</i>	
Traditional Roast Stuffed Turkey and Ham	€14.50
<i>Sliced Breast of Turkey with tender Honey Baked Ham Served with Roast Gravy, Onion and fresh Herb Stuffing</i>	
Cajun Chicken	€14.95
<i>Mildly Spiced Chicken served with creamy Garlic Sauce</i>	
<i>All of our main courses are served with a selection of fresh vegetables and a choice of Creamed Potatoes, Chips or Tossed Salad</i>	
Homemade Lasagne	€11.95
<i>Served with Tossed Salad, Garlic Bread and Hand Cut Chips</i>	
Traditional Irish Beef Stew	€14.95
<i>Diced Wicklow Beef cooked traditionally with a medley of Root Vegetables and Potatoes, infused with Fresh Herb</i>	
Chicken Sandwich	€12.95
<i>Butterflied Breast of Pan Fried Chicken served in a Bap with Garlic Mayo Salad & Chips</i>	
Broccoli and Blue Cheese Bake	€11.95
<i>Stir fried Broccoli with Spring Onion and Pine Kernels topped with Blue Cheese and Creamy Mashed Potato, oven baked and served with House Salad</i>	
Chicken Satay	€12.95
<i>Kebabs of Indonesian Spiced Chicken with Satay Sauce and Pilaf Rice</i>	
Blue Ridge Chicken	€11.95
<i>Strips of Chicken marinated in Spices served with Seasonal Salad, Garlic Bread and Sweet Chilli Sauce</i>	
Hand Made Spinach & Ricotta Tortellini	€14.95
<i>In a Tomato Sauce infused with young Spinach, Basil and Garlic with Garlic Ciabatta</i>	
Home Made Paperdelle Pasta	€14.95
<i>With Wild Mushroom and Baby Spinach tossed in a roasted Garlic and Chilli Oil with Garlic Ciabatta</i>	
Chicken and Smoked Bacon Fettuccini	€14.95
<i>Bound with a Creamy Mushroom, Garlic and Basil sauce served with Garlic Bread</i>	

SELECTION OF OPEN SANDWICHES
On 3 slices of home made brown bread with house salad

Warm Smoked Salmon

With low fat Cream Cheese & chives on toasted Granary Bread

€9.95

Red cheddar with honey baked ham

Served with Ballymaloe Relish

€8.95

Grilled goats cheese on crusty ciabatta

With Roasted Peppers & Salad

€8.95

Warm Cajun Chicken tortilla wrap

Mozzarella gratinée- tossed salad

€8.95

Goats Cheese Tortilla Wrap

With Roasted Vegetables and Spinach in a Spicy Tomato Sauce Served with House Salad

€8.95

Salads

All served with homemade brown bread

Seared fillet of beef, rocket and toasted cashew salad

Seared Fillet of Beef slices with Roasted Cherry Tomatoes, Rocket, Shaved Parmesan & Toasted Cashew Nuts drizzled with a Sesame Oil Dressing

€23.95

Seafood Salad

Selection of Tiger Prawn Marie Rose, Crab Meat with Apple Mayo, Smoked Salmon, Avocado and House Salad

€15.95

Heather's Vegetarian Cobb Salad

Vegetarian layered salad with Avocado, Toasted Pistachio Nuts, Feta Cheese and Roasted Tomatoes, Cucumber, Baby Roast Potatoes and assorted leaves with House Dressing

€15.95

Warm Smoked Chicken Salad with Crispy Bacon

With Roasted Red Pepper, Spring Onion, Tomato and Seasonal Leaf Salad, tossed in an Olive Oil and Herb Dressing sprinkled with Cashel Blue

€15.95

*Where possible, all of our seasonal vegetables and salads are prepared using
Local, Organic Produce.*

HOMEMADE DESSERTS

<i>Apple and Blackberry Crumble</i> <i>Served with vanilla custard and ice cream.</i>	€5.95	€5.95
<i>Raspberry and White Chocolate Cheesecake</i> <i>Served With Freshly Whipped Cream</i>	€5.95	€5.95
<i>Meringue with Fresh Fruit and Strawberries</i> <i>Served With Freshly Whipped Cream</i>	€5.95	€5.95
<i>Banoffi pie</i>	€5.95	€4.95
<i>Selection of Ice-creams</i>	€4.95	€5.50
<i>Hot Chocolate Profiteroles</i>	€5.50	€5.95
<i>Home made Chocolate Brownie</i> <i>Served warm with Caramel Sauce and Vanilla Ice Cream</i>	€5.95	€4.95
<i>Jelly and Ice-cream</i>	€4.95	€5.25
<i>Warm Apple Pie and Ice-cream</i>	€5.25	€4.95
<i>Lemon Meringue Pie</i>	€5.95	€9.55
<i>Traditional Warm Homemade Carrot Cake</i> <i>Served with Vanilla Ice Cream</i>	€4.95	
<i>Selection of Irish Cheese</i> <i>A selection of five Irish Cheeses served with biscuits and fruit of the vine.</i>	€9.55	
<i>We recommend a glass of our Fonseca Porto Bin No. 27 Finest Reserve</i>	€5.25	
Teas <i>Freshly Brewed Tea</i>	€2.30	€2.30
<i>Green Tea/ Peppermint Tea</i>	€2.20	€2.20
<i>Earl Grey</i>	€2.40	€2.30
A Selection of Our Fair Trade Coffees <i>Regular Coffee</i>	€2.30	€2.40
<i>Cappucino</i>	€2.65	
<i>Espresso</i>	€2.65	€2.30
<i>Café Latte</i>	€2.65	€2.65
Other <i>Hot Chocolate</i>	€2.50	€2.65

€2.50