



DINNER MENU

TO START

SOUP OF THE DAY

with homemade brown bread

DINGLE BAY SEAFOOD CHOWDER

with homemade brown bread

SMOKED CHICKEN CAESAR SALAD

with baby gem, lardons, garlic & herb croutons, Caesar dressing & parmesan shavings

WARM GOAT CHEESE ON TOASTED BRIOCHE

with beetroot aioli, rocket leaves & balsamic dressing

COLD WATER SHRIMP COCKTAIL

with shredded iceberg lettuce, cherry vine tomato, Marie rose sauce & lime zest

MAIN COURSE

PAN SEARED FILLET OF ATLANTIC SALMON

leeks & Cromane mussel compote, saffron & Chardonnay cream sauce

ROAST SUPREME OF IRISH CHICKEN

smoked bacon, creamed potato, wild mushroom & tarragon sauce

ROAST LEG OF KERRY LAMB

with creamed potato, buttered fine beans, rosemary & garlic gravy

ROASTED MIXED VEGETABLES IN A GINGER, COCONUT & TURMERIC BROTH.

a medley of fresh seasonal vegetables cooked in a ginger infused turmeric & coconut broth with udon noodles. Finished with scallions & sesame seeds (vegan)

DESSERT

APPLE AND RHUBARB CRUMBLE

with vanilla bean ice cream

ALFIE'S BROWNIE

with salted caramel & pretzel bark, mint & chocolate ice cream

SELECTION OF SORBETS AND ICE CREAM OF THE DAY

with toffee sauce & Chantilly cream

BAKED LEMON CHEESECAKE

with lemon curd & vanilla ice cream

Freshly Brewed Tea & Coffee



€35pp minimum numbers apply. Please call 066-7106300 to book or for more details