

# THE MOORINGS

4 COURSE MENU €34.00

## BISTRO MENU SAMPLE

FRIDAY 7PM - 9:30PM | SATURDAY 7PM - 9:30PM

### STARTERS

Chef's Cream Soup of the evening (7,9)	€5.95	Warm Brie Cheese and Caramelised Onion Tart with seasonal salad and balsamic glaze (1,3,7,12)	€8.90
Salad of Honey Glazed Pork Belly & Black Pudding on a bed of seasonal leaves, drizzled with apple cider dressing (1,3,4,7,10,12)	€8.90	Vanilla & Red Wine scented Poached Pear & Cashel blue cheese salad with roasted walnuts, citrus cream & killowen yogurt dressing (5,7,9,12)	€8.90
Rosettes of Smoked Salmon on a Barra Gallega Bread with country relish on a seasonal salad with fresh herb oil (1,3,4,7,10,12)	€8.90	Praire Mushrooms, rolled & coated in Breadcrumbs, deep fried until crisp brown, topped with a spicy texan dressing (1,3,6,7,10,11)	€8.90

### MAIN COURSES

Prime 8oz Hereford Beef Burger, smoked streaky bacon, melting jack cheese, tomato, lettuce, country relish in a brioche bun (1,3,6,7,10,12)	€17.25	Oven Roast Fillet of Salmon, pan fried tiger prawns with a saffron & champagne cream (2,4,7,12)	€18.30
Fillet of Plaice, cooked in a golden crumb with mushy peas & a lemon caper mayonnaise (1,2,3,4,6,7,10,11,12)	€18.75	Pan-fried Barbary Duck Breast with caramelised onion, cranberry & orange sauce (6,7,12)	€18.30
Chicken Stir - Fry, tender chicken strips cooked with seasonal vegetables & egg noodles in an oriental style sauce (Vegetarian option available) (1,3,6,9,11,12)	€17.25	Prime grilled 100% Irish Beef cooked to your liking with garlic butter or peppercorn sauce (6,7,12)	
Grilled Lamb Cutlets on champ potato with a redcurrant & port sauce (6,7,12)	€18.75	Choose from 10oz Ribeye €24.55 10oz Striploin €25.55	
Pappardelle Pasta with cherry tomatoes, wild mushroom & spinach in a basil cream (1,3,7,8,9)	€17.25	Garlic Chicken, fillet of chicken stuffed with garlic butter & coated in a crisp panko breadcrumb with a tomato sauce (1,3,6,7,9,10,11,12)	€18.30
		Main Courses are served with a Side of Vegetables and Potatoes or Chips	

### DESSERTS

Hazelnut Meringue Tian layered meringue, caramel & banana, served with chantilly cream & drizzled with butterscotch (3,6,7,8)	€7.85	Riverside Selection of Cheeses, accompanied with a winter chutney, grapes & selection of savoury biscuits (1,3,6,7,8,12,13)	€7.85
Vanilla Crème Brulee served with homemade biscuits (1,3,6,7,8)	€7.85	Chocolate Honeycomb Parfait served with chantilly cream & caramel sauce (3,6,7,8)	€7.85
Rich Chocolate Fondant served with jaffa cake ice cream & chocolate Sauce (1,3,6,7,8)	€7.85	Patisserie Assiette Du Chef (3,6,7,8)	€7.85

#### Food Allergens

1.Cereals containing Gluten 2.Crustaceans and products thereof 3.Eggs and products thereof 4.Fish and products thereof  
5.Peanuts and products thereof 6.Soybeans and products thereof 7.Milk and products thereof 8.Nuts 9.Celery and products thereof  
10.Mustard and products thereof 11.Sesame Seeds and products thereof 12.Sulphite 13.Lupin and products thereof 14.Molluscs and products thereof