

THE MOORINGS RESTAURANT

STARTERS

Chef's cream soup of the day (1,7,9) **€6.50**

Chilled classic Caesar salad with warm cajun chicken, herb croutons & fresh parmesan shavings (1,3,4,6,7,10) **€10.50**

King prawns coated in a Japanese style crumb with a sweet chilli jam (1,2,3,7,10) **€10.50**

Warm brie cheese & caramelised onion tart served with a seasonal salad & balsamic glaze (1,3,7,12) **€10.50**

Black pudding & smoked bacon salad with mixed lettuce leave, cherry tomatoes & cucumber with a wholegrain mustard dressing (3,10,12) **€10.80**

Duck Foie gras pate on a mixed salad with crispy melba toast and country relish (1,3,7,10,12) **€10.80**

MAINS

Braised feather blade of Irish Beef with thyme and garlic on a champ mash with a red wine & shallot sauce (6,7,9,10,12) **€28.50**

Baked fillet of salmon topped with a sundried tomato & panko breadcrumb crust finished with a citrus butter sauce (1,2,3,4,7,12) **€23.00**

Prime grilled Irish striploin steak cooked to your requirement with a cognac and mixed peppercorn sauce or garlic butter (7,9) **€32.90 **€7 supplement****

Pan-fried medallion of pork tenderloin dusted in paprika & served in a redcurrant jelly sauce (6,7,12) **€22.50**

Fillet of seabass served on a bed of lemon, stir fry vegetables in a basil cream (2,4,7,12) **€23.00**

Supreme of chicken coated in a lemon & pepper rub served with a roasted garlic & tarragon sauce (1,3,6,7,9) **€21.40**

Tagliatelle pasta cooked with toasted pinenuts & wild mushrooms in a plum, tomato & chive sauce (1,6,9) **€20.70**

DESSERT

Warm steamed chocolate pudding served with a rich chocolate sauce and salted caramel ice cream (1,3,7) **€9.80**

Caramel pavlova sprinkled with roasted hazelnuts served with a silky caramel sauce and toffee crunch ice cream (3,7,8) **€9.80**

Caramelised Bailey's crème Brulée served with a chocolate chip cookie and Jaffa cake ice cream (1,3,7,8) **€9.80**

Parfait; a rich cold dessert served with honeycomb, drizzled with fudge sauce and Chantilly cream (3,7) **€9.80**

Glazed lemon tart topped with a raspberry sorbet & refreshing berry coulis (1,3,7) **€9.80**

Irish cheese board; selection of Irish cheeses served with crackers & country relish (1,3,6,7,8) **€11.50 **€3 supplement**

All foods are prepared in a kitchen that contain nuts, sesame seeds or traces thereof.

Please be aware that all listed allergens are in active use throughout our kitchen.

