

— THE MOORINGS —

STARTER

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

House liver pate with mixed leaf salad, country relish & melba toast (1,3,7,9,10) **€11.00**

King prawns coated in a Japanese style crumb with sweet chilli sauce (1,2,3,7,11) **€10.50**

Warm goats cheese and caramelised onion tart with seasonal salad and balsamic glaze (1,3,7,12) **€12.00**

Classic Caesar with warm smoked bacon lardons, herb croutons and shaved parmesan (1,2,3,6,7,10) **€11.00**

Duck spring roll served with salad, hoisin sauce & BBQ glaze (1,3,6,10,11) **€10.50**

MAIN COURSE

Slow braised Irish rump steak with roast garlic served on a bed of champ mash with thyme & red wine sauce (6,7,9,12) **€28.50**

Pan fried fillets of seabass with lemon roasted vegetables served with a white wine basil cream sauce (2,4,7,12) **€23.50**

Seared medallions of pork tenderloin dusted with paprika with a madeira and redcurrant jelly sauce (6,7,12) **€21.50**

Baked fillet of salmon topped with herb panko crust with a rich hollandaise sauce (1,2,3,4,7,12) **€23.50**

Oven roasted supreme of chicken with a herb sausage meat stuffing with a tarragon sauce (1,3,6,7,9,12) **€21.50**

Prime grilled Irish striploin steak cooked to your requirement with cognac and mixed peppercorn sauce or garlic butter (3,6,7,9) **€32.90 **€7 supplement****

Cashew & chestnut roast with a plum tomato sauce & pesto oil (1,5,6,8,9,10,11,12) **€18.50**

DESSERT

Caramelised Irish Cream Liqueur Creme Brulee served with homemade chocolate chip cookies and baileys ice cream (1,3,7) **€9.80**

Strawberry Pavlova served with berry compote, Chantilly cream and strawberry ice cream (1,3,7) **€9.80**

Warm Apple Pudding served with caramel sauce and salted caramel ice-cream (1,3,7) **€9.80**

Coffee Tiramisu served with Amaretto biscuit, chantilly cream and chocolate ice cream (1,3,7) **€9.80**

Warm Chocolate Brownie served with rich chocolate sauce, Chantilly cream and vanilla ice cream (1,3,7) **€9.80**

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

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

