

— THE MOORINGS —

STARTER

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

Cajun chicken wings glazed in our house style cajun sauce (3,6,7,10) GF €11.50

King prawns coated in a Japanese style crumb with sweet chilli sauce
(1,2,3,4,7,11) €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

MAIN COURSE

Slow braised feather blade of Irish beef served on a bed of champ mash with a rich thyme & red wine sauce (6,7,9,12) €30.50 **€5 supplement

Pan fried fillets of seabass with lemon roasted vegetables & white wine basil cream sauce
(2,4,7,12) €26.50

Slow roast glazed pork belly with glazed apple, port & redcurrant sauce
(3,6,7,9,12) €24.50

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

Oven roasted supreme of chicken with a smoked bacon, potato & spring onion stuffing on a tarragon sauce (1,3,6,7,9,12) €22.50

Prime grilled Irish striploin steak cooked to your requirement with cognac and mixed peppercorn sauce or garlic butter (3,6,7,9) €38.00 **€12 supplement

Tagliatelle pasta cooked with stir fry vegetables & mushrooms in a plum tomato & basil cream sauce (1,6,8,9) €18.50

DESSERT

Chefs trio of desserts (1,3,7) €9.80

Chefs Baileys & white chocolate cheesecake with rich chocolate sauce (1,3,7,8) €9.80

Warm apple & berry crumble served with vanilla ice cream and sauce anglaise (1,3,7) €9.80

Sticky toffee pudding with toffee sauce and 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.

