



# TABLE D'HOTE MENU

2 COURSE DINNER €32.95  
3 COURSE DINNER €38.00

## STARTER

### CHEF'S HOMEMADE SOUP OF THE DAY

Served with Homemade Brown Bread.  
(WH1, MK, LP) (V)

### CHICKEN WINGS (HOT BUFFALO/BBQ)

Served with Garlic Sauce & Parsley. (MK, SP)

### FRESH IRISH MUSSELS

Local Mussels served in a Flavoured Tomato Broth with Herb and Garlic, Chili, Grilled Lemon Wedge & Garlic Bread.  
(WH1, MK, LP, MS)

### BURRATA & PEACH

Burrata Italian Cheese, Marinated in Tomato & Peach, Pickled Beetroot, Parma Ham Crisp, Balsamic Reduction, Baby Leaves, Basil Oil & Walnut served on Sourdough Toast. (WH1, MK, SP)

**Vegan Option Available on Request**

## MAIN COURSE

### GILLIGAN'S DRY AGED 10oz IRISH SIRLOIN STEAK

Served with Sautéed Beans, Onion Crumb, Black Pepper Sauce, Baked Portobello Mushroom & Triple Cooked Chips.  
(WH1, MK, SP) (GF)

**€8 Supplement**

### FISH & CHIPS

Battered Hake served with Triple Cooked Chips, Homemade Tartare Sauce, Side Salad & Grilled Lemon Wedge. (WH1, MK, MD, SP)

### CHICKEN SUPREME

Pan Seared Chicken Supreme served with Pomme Purée, Sautéed Seasonal Vegetables & Chicken Jus.  
(WH1, MK, SP) (GF)

### CHICKEN TIKKA MASALA

Slow Roast Chicken Cooked in a Classic Spiced Flavoured Creamy Tangy Curry, served with Basmati Rice, Fresh Coriander & Poppadum (MK, TN, SP)

### SEAFOOD LINGUINE

Linguine Pasta with Shrimps, Scallop & Mussels served in a Rich Tomato Garlic Herb Broth. (WH1, WH2, CS, EG, SP, MS)

## DESSERT

### YUZU SCENTED MANGO & MINT PANNACOTTA

Served with Mango Mint Salsa & Honey Butter Tuile.  
(WH1, MK, EG, SP)(GF)

### SELECTION OF ICE CREAM & SORBET

Served with Mix Berries Compote.  
(WH1, SP, MK)

### DARK CHOCOLATE 55%

Homemade Warm Chocolate & Walnut Brownie served with Berries Gel, Elderflower & Vanilla Ice Cream (WH1, EG, MK, SP TN)

#### Allergens List:

\*WH= WH1 (Wheat Flour), WH2 (Semolina), WH3 (Wholemeal), WH4 (Wheat Bran), WH5 (Rye), \*LP= LP1 (Barley), LP2 (Oats), CS = Crustaceans, EG = Eggs, FH = Fish, PN = Peanuts, SY = Soya, MK = Milk, TN = Tree Nuts, CY = Celery, MD = Mustard, SE = Sesame, SP = Sulphites, LP = Lupin, MS = Molluscs, V = Vegetarian, VV = Vegan, GF - Gluten Free Option Available