

Starters

Celtic Ross Seafood Chowder €7.25

~a selection of freshly caught local seafood with a vegetable and cream brunoise~

Ardsallagh Goats Cheese €8.50

~A grilled goats cheese and sundried tomato tartlet with basil pesto~

Tiger Prawn & Avocado Salad €8.50

~gently steamed freshwater prawns mixed with avocado in a Marie rose sauce~

Rosscarberry Recipes Pork Pate €8.50

~with rocket leaves, cumberland sauce & melba toast~

Feta & Beetroot Salad €7.25

~succulent cubes of feta cheese with beetroot over a mixed salad~

Pan-Fried Garlic Crab Claws €8.50

~with chef's own vegetable cous cous~

Main Courses

Oven Roasted Half Duckling €26.00

~in a red wine & plum jus over braised red cabbage~

Pan-fried Queen Scallops Mornay €26.00

~Bantry Bay scallops poached in white wine and cream~

Rib Eye on the Bone €28.00

~finished with butter, served with a béarnaise sauce & garlic potatoes~

Slow Roasted North Atlantic Trout €24.00

~with a spicy tomato marina over a bed of penne pasta~

Oven Baked Red Snapper €26.00

~in a mussel sauce with braised shallots & buttered asparagus~

Wild Mushroom Risotto €19.00

~wild mushrooms through a creamy risotto with parmesan shavings

Side Orders

<i>French Fries</i>	€2.75
<i>Sauté Mushrooms</i>	€3.00
<i>Sauté Onions</i>	€2.50
<i>House Salad</i>	€2.75
<i>Potatoes of the Day</i>	€2.75
<i>Vegetables of the Day</i>	€2.75

Desserts

<i>Panacotta with a Fresh Berry Coulis</i>	€5.50
<i>Crepe a la Mode with Rosscarberry Strawberries</i>	€5.50
<i>Apple Tartin with Clotted Cream</i>	€5.50
<i>Chocolate Fudge Brownie</i>	€5.50
<i>Cheese Board for two</i>	€10.00

After Dinner Coffees

<i>Irish Coffee</i>	€5.50
<i>Liqueur Coffee</i>	€5.50
<i>Café Royale</i>	€5.50