



STARTERS

Soup of the Day 5.00

please ask for details

Juicy Fillet of Beef Skewers 9.50

slow marinated and served with horseradish cream sauce

Brazilian Bolinhos de Peixes 6.50

flaked haddock and potato balls served with
spicy red pepper vermelho sauce and lime wedges

Coconut Tempura Prawns 9.50

the house speciality! lightly battered prawns with a hint of chilli, accompanied by a
lime, ginger and vanilla dipping syrup with asian dressed salad in a cassava cracker

Home Smoked Chicken and Bacon Salad 8.50

served with avocado and tossed with a parmesan and garlic dressing

Chicken Liver Pate 6.50

a smooth herby pate served with a cumberland compote of blackberry,
orange and port with balsamic drizzled melba toasts

Gruyere and Caramelized Onion Tartlet 6.50

shortcrust parmesan pastry tartlet served with dressed leaf
and balsamic reduction

Smoked Mackerel and Salmon Terrine 8.00

prepared with dill, lemon and cornichon and served with
home made piccalilly

Thai Pork Balls 6.00

minced pork balls with shallot, fish sauce and palm sugar served with
a peanut, tamarind and coconut dipping sauce



MAIN COURSES

Confit Duck Red Wine Risotto 16.50
with garlic mushrooms, thyme and walnut oil

Pork Chump Chop 14.50
glazed with a caramel drizzle and served with a bacon potato rosti,
shredded flat beans and pedro ximenez jus

Rotolo of Spinach, Roast Squash And Ricotta 12.50
stuffed and rolled fresh pasta with a
sage butter and italian dressed leaf

Pan Fried Calves Liver 14.50
on a bed of champ mash, served with baby onions, bacon and rich gravy

Steak and Ale Pie 15.50
with horseradish colcannon mash and shredded buttered green beans

Chicken and Chorizo Burger 12.50
chicken breast cutlet layered with chorizo and tomato in a sesame bun
and served with cajun mayonnaise, french fries and house salad

Steak Frites 23.00
irish prime fillet served with a bercy butter of shallot, white wine and
parsley, straw fries, roasted cherry tomatoes and caramelized onions

Banana Leaf Steamed Red Mullet 15.50
steamed fillets accompanied by a stir fry of sweet chilli vegetables and coconut
rice and topped with a Thai coconut sauce



Vegetable and Cheese Bake 12.00

potato, leek and mushroom in a creamy cheddar sauce baked with a crisp parmesan topping and served with shredded green beans and caramelized onion

DESSERTS

Vanilla and Wild Berry Brulee 5.50

served with hazelnut praline

Dark Chocolate Panna Cotta 5.50

drizzled with cranberry and orange compote

Apple Lattice Pie 5.50

baked with caramel sauce and served with custard

Baileys Cheesecake 5.50

with kahlua sauce and vanilla

ice cream

Butterscotch and Pecan Bread and Butter Pudding 5.50

served with custard

Selection of Cheeses 7.50

Ice Cream (2 scoops) 4.50

please ask for our selection of flavours

Sorbet (2 scoops) 4.50

please ask for our selection of flavours



SET MENU

Our Set Menu is available from Wednesday to Saturday.

Our Set Menu - still only priced at €18.95 for 3 courses and €15.95 for 2 courses - features dishes from the À La Carte menu that change every two weeks, giving you the opportunity to try dishes that you might not normally try.

SANTIAGO NIÑOS 10.50

Chicken with French Fries
Sausages with Potato Wedges
Pasta with Tomato Sauce

includes one soft drink and a choice of vanilla,
strawberry or chocolate ice cream

BEVERAGES

Coffee 2.50
Caffe Gusto dark roasted Italian

Liqueur Coffees 5.50

Tea 2.00

Island Rose Infusions 2.00
camomile, mint, tila, passion fruit,
lemon, rum & vanilla, orange, strawberry & vanilla

Dessert Wines and Port

Gran Feudo Moscatel	4.00
Pedro Ximenez	4.00
Osborne's Ruby Port	4.00