

Table D'Hote Menu

SOUP OF THE DAY

Please ask your server for today's choice, Served with rustic bread loaves

HOT & SPICY OR JAMAICAN RUM CRISPY CHICKEN WINGS

Blue cheese dip & celery stick or Garlic Mayo

FIVEMILETOWN GOAT'S CHEESE SALAD

Blueberry vinaigrette, candied walnuts & cherry tomatoes

BREADED CALAMARI

Cajun spice strips of squid with crisp baby leaves in spicy cumin & coriander dressing with mustard aioli for dipping.

CATCH OF THE DAY

See blackboard for today's special

ROAST RED PEPPER & BABY SPINACH RISOTTO

In a garlic & Basil Cream Sauce, topped with soft Irish Goats Cheese

HEREFORD 10-OZ STRIPLOIN STEAK – Supplement €6.00

Sauté mushroom, Boyne APA battered onion rings, skinny chips & Slane whiskey pepper sauce

TEXAN SPICED ROAST CHICKEN

Rubbed with Texan spice seasoning, served with Patatas Bravas potatoes, wilted baby spinach, & a garlic and white wine cream sauce. (Please allow additional time for cooking)

PENNE CHICKEN ARRABIATTA

Sauté red peppers chilli & garlic baby spinach in lightly spice tomato & basil cream sauce, topped with parmesan cheese

WARM APPLE & CINNAMON CRUMBLE

Served with a crème anglaise & vanilla ice cream

CRÈME CARAMEL

With red bubble sugar, caramelized white chocolate, pistachio crumb & crème chantilly

CHOCOLATE BROWNIE

Topped with a rich chocolate sauce, served with vanilla ice cream & berry compote

SELECTION OF ICE CREAM

Vanilla, chocolate, strawberry & Mint

Freshly Brewed Bewley's Tea or Coffee

3 Courses - €30