

Starters

Chefs Homemade Soup of the Evening served with Homemade Wheaten Bread (3,4,5,9)
€5.50

Smoked Chicken Caesar Salad, Crispy Bacon, Croutons, Parmasen Shavings, Caesar Dressing (3,4,5,9)
€8.95

Garden Salad of Heritage Tomato, Local Grown Beetroot, Yeats Country Goats' Cheese, Beetroot Puree & House Dressing (4,5)
€7.95

Asparagus, Pea & Spinach Risotto with Soft Herbs & Grated Parmesan (4)
€7.95

Homemade Terrine of Ham Hock, Red Onion Marmalade, Baby Leaves & Croutes (1,4,5,8,9)
€8.95

Mussels Steamed in a Light South Indian Curry Sauce with Coconut Milk & Coriander (11)
€8.95

Panko Crusted Homemade Fish Cakes, Wilted Greens & Tartar Sauce (2,3,4,5,8,9,11,14)
€8.95

Sticky Asian Style Chicken Wings, Served with Rockhill Dressed Leaves and Mint & Coriander Yoghurt (3,4,5,7,8,13)
€8.95

Mains

Grilled Irish Nature Sirloin Steak, Champ Mash & Charred Onions served with Pepper Sauce

- 10 oz €25.00
- 8 oz €20.00

Pan Seared Supreme of Noones Chicken, Parmesan Polenta Cake, Tender Stem Broccoli & Wild Mushroom Sauce (1,4)

€18.95

South Indian Curry with Sweet Potato, Chickpea Rice & Poppadum (1,8)

€14.50

Oven Roasted Slaney Lamb, Pea Puree, Potato Fondant Summer Baby Vegetables & Rosemary Garlic Jus (1,4,14)

€21.95

Grilled 8oz Rockhill Beef Burger with Mature Irish Cheddar Cheese, Bacon & Tomato Relish on a Sourdough Bun (4,5,8,14)

€15.95

Oven Baked Fillet of Salmon, Cajun Spices, Creamed Spinach & Saffron Butter Sauce (4,14)

€19.95

Deep Fried Fillet of Haddock in Tempura Batter, Garden Peas & Tartar Sauce (3,5,9,14)

€15.95

Chicken & Vegetable Stir Fry in a Soy & Honey Sauce with Basmati Rice (4,7,8,13)

€16.50

Roast Mediterranean Vegetables in a Spicy Tomato Sauce, Fresh Spinach, Rigatoni Pasta & Parmesan (4,8,9)

€13.95



Market Fish of the Day, Seasonal Vegetables
€19.95

All Main Courses are served with a side of your choice unless states
All our Beef is 100% Irish

Sides

Skinny Potato Fries
Chunky Chips
Creamy Mash
Buttered Baby Potatoes
Champ Mash
Tossed Mixed Salad
Selection of Garden Vegetables
Garlic Potatoes

All dishes are cooked to order- some take 25 minutes to prepare. This may be extended in busy periods.

Desserts

Duo of Chocolate Mousse & Brownie, Served with Salted Caramel & Vanilla Ice Cream
€6.95

Lemon Tart, Served with Whipped Cream & Vanilla Ice Cream
€6.95

Crème Brûlée, Served with Raspberry Compote & Raspberry Puree
€6.95

Vanilla & Orange Panna Cotta, With Poached Rhubarb & Vanilla Ice Cream
€6.95

Cheesecake of the Day, Served with Chantilly Cream, Fresh Fruits and Ice Cream
€6.95

Selection of Sorbet
€4.95

Selection of Ice Cream
€5.95

Allergens:

1. Celery/Celeriac
2. Crustaceans
3. Fish
4. Milk
5. Mustard
6. Peanuts
7. Soya

8. Cereals Containing Gluten
9. Eggs
10. Lupin
11. Molluscs
12. Nuts
13. Sesame Seeds
14. Sulphur Dioxide (Sulphites)