

## *Starter*

Soup of the Moment	€ 5.50
Served with Homemade Breads	
Atlantic Seafood Chowder	€ 6.00
Served with Homemade Brown Bread	
Warm Crispy Duck Salad	€ 7.50
With Bean sprouts, Peppers, Watermelon on a Hoi Sin & Soy Glaze	
Serrano Ham, Sundried Tomato & Goat's Cheese Tart	€ 7.00
With Rocket & Pine Nut Salad	
Sautéed Tiger Prawns	€ 7.50
Cooked with Roasted Garlic, Plum Tomato & Basil Oil	
Served on a Focaccia Crostini	
Summer Salad	€ 6.50
With Feta Cheese, Black Olives & Fresh Asparagus	
With Tossed Leave and a Honey & Mint Dressing	

## *Main Course*

The Old Stand Duck € 15.00  
Slow Roasted Crispy Duck with Wilted Spinach & Sweet Cherry Glaze

Medallions of Top Fillet of Lamb € 15.00  
Infused with Rosemary & Lemon, Served with a Red Wine Jus

Pan Seared Fillet of Chicken € 13.00  
With Pancetta Crisps & a Warm Tomato and Pepper Tapenade

Grilled Sirloin Steak € 15.00  
Grilled Fillet Steak [€5 Supplement] € 20.00  
Served with Sautéed Flat Cap Mushrooms & Red Onion Confit  
Choose from: Red Wine Sauce / Pepper Cream Sauce / Wild  
Mushroom Sauce

Tian of Grilled Aubergine, Peppers & Courgettes € 13.00  
With a Minted Yogurt & Rocket Salad

Daily Fish Specials Priced Daily  
Please ask your Server

All of the above  
Served with Fresh Market Vegetables & Potato

Home Cut Chips € 2.00  
Side Salad € 2.50  
Extra Portion Vegetables € 2.50  
French Fries € 2.00

## *Dessert*

Strawberry Vacherin € 5.00  
Layered Meringue with Fresh Strawberry, Cream & Fruit Coulis

Passion fruit Crème Brulee € 5.00  
With Vanilla Ice-cream

Homemade Brown Bread & Cinnamon Ice-cream € 5.00  
With Warm Sweet Rhubarb Compote & Shortbread Biscuits

Duo of Chocolate Truffle Torte € 5.00  
With Butterscotch & Hazelnut Sauce

Baileys & Vanilla Panacotta € 5.00  
With Summer Berries & Cream

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Tea / Coffee € 2.50

*Early Bird 4 Course Dinner €25*

*Up to 7:30pm*