



# SET MENU

2 Courses €23 / 3 Courses €28



## Starters

### Dunmore East Creamy Seafood Chowder

*Fresh Salmon, Smoked Haddock and Mussels, Parsley, Treacle Bread and Irish Creamery Butter (GFA) 1,4,7,14*

### Beetroot & Ardsallagh Goat's Cheese

*Organic Beetroot and Soft Irish Goat's Cheese, Candied Pecan, Truffle Honey, Pistachio Crumb (GFA/V) 1,7,8*

### Crispy Chicken Wings

*"Franks" Hot Sauce or BBQ Spiced Chicken Wings, Cashel Blue Cheese Dip, Celery Leaf (GF) 1,7,9,10*

### Chicken Caesar Salad

*Baby Gem Lettuce, Smoked Irish Bacon, Croutes, Parmesan, Caesar Dressing (GFA) 1,3,4,7,10*

### Salt & Pepper Calamari

*Served with Garlic Aioli & Lemon (GFA) 1,3,10,14*

## Mains

### Slow Roast Short Rib of Mark Williams Irish Beef

*Creamed Potatoes, Tenderstem Broccoli, Red Wine Reduction, Crispy Onions (GF)*

### Pot Roast Supreme of Irish Chicken

*Served with Creamed Truffled Leeks, Creamy Mash, Madeira Jus (GF) 7,12*

### Dunmore East Catch of the Day

*Served with Saffron & Butter Sauce, Medley of Vegetables, Creamy Mash Potato (GFA) 1,4,7,14*

### Traditional Irish Bacon & Cabbage

*Creamy Mash, Green Cabbage, Fresh Parsley and Bacon Cream (GFA) 1,7*

### Fresh Dunmore East Mussels & Chips

*Fresh Mussels in White Wine and Garlic Cream, Parsley and Lemon, Hand Cut Chips (GFA) 1,7,14*

### Fresh Macaroni

*Sautéed Wild Forest Mushroom, in a White Wine Cream Sauce & Parmesan, (V) 1,7,8*

## Desserts

### Lemon Posset

*Crème Chantilly, Raspberries, Meringue (GF) 3,7*

### Muldoon's and Vanilla Crème Brulée (GF)

### Deconstructed Vanilla Cheesecake

*Biscuit Crumb, Berry Compote 3,7,12*

### Smashed Bitter Chocolate and Walnut Brownie

*Muldoon's Chocolate Sauce with Vanilla Bean Ice Cream (GFA) 1,7,8*