



Dinner Menu
3 Course €75, 2 Course €65

Starters

Screebe Soup of the Day

Whipped Goats Cheese, Salad Leaves, Beetroot, House Pickles, Candied Walnuts,

Heather Honey Dressing
(7,8)

Killary Fjord Mussels, Garlic, Cream, White Wine
(14)

Starter of the Day

Mains

McGeough's Fillet Steak, Whiskey Peppercorn Sauce, Mashed Potatoes, Roast Vegetables & Café de Paris Butter
(7)

Crusted Lamb Rump, Rosemary & Redcurrant Jus, Roast Vegetables & Mashed Potatoes
(1,3,7)

Wild Mushroom Risotto, White Truffle Oil, Grilled Halloumi, Garden Salad Leaves
(7)

Herb Crusted Cod, Garlic & Rosemary Potatoes, Lemon & Saffron Aioli, Rocket Pesto
(1,4)

Desserts

Micil Cream Liquor Cheesecake
(1,7,8)

Cinnamon Blueberry & Apple Crumble, Ice Cream
(1,5,7)

Red Wine Poached Pear, Honey Oats, Ice Cream
(1,8)

Vanilla, Tonka Bean & Carrageen Moss Panna Cotta, Brulé Bananas
(7)

We are using Local, Organic products and we do not use any chemical additives.

1. Cereals 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Nuts 9. Celery 10. Mustard
11. Sesame 12. Sulphur 13. Lupin 14. Mollusc

