



A La Carte Dinner Menu

Starters

Atlantic Creamy Seafood Chowder (1,2,4,7,9) €7.90
chefs selection of fish and shellfish combined with potato and vegetable chunks in a creamy velouté
freshly baked brown bread

Kataffi Black Pudding (1,3,7) €7.90
Tornafulla black pudding, encased in kataffi pastry, chorizo, pear chutney and topped with a poached egg

Mediterranean Meat Platter (5,7,8,13) €8.90
prosciutto ham, salami and crispy smoked pancetta served with stuffed peppers, olives and baby mozzarella

Mains

Marinated Chicken Breast(5,6,7) €20.90
Pan fried chicken breast fillet marinated in tikka masala, root ginger, coconut milk, garlic and fresh herbs, gratin potato, with a red pepper chilli sauce

Barbary Duck Breast Margret (5,6) €23.90
(Cooked Medium)
marinated duck breast , with pakchoi, baby spinach and homemade hoisin sauce

Rump of Slaney Valley Lamb(1,7) €22.90
Turtle beans, pearl barley, chorizo cassoulet, red wine jus, garlic foam

House Style Seafood Platter (1,2,6,7,9) €22.90
mini chowder, smoked salmon and crème fraiche roulade, mini fish cake, prawn skewer and grilled fish of the day

All the above served with a selection of seasonal vegetables and potatoes



Homemade Banana Bread (1,3,5,7,8) €6.90
With Peanut butter and chocolate gnache

Cooneys Surprise Tiramisu (1, 3,5,7,8,12) €6.90

Freshly brewed Teas and Coffees

2
Courses
€26

3
Courses
€34

All Our Dishes are cooked to order so will take time