



## STARTERS

- Garlic Bruschetta Bread* €6.75  
Toasted french stick topped with tomato, garlic, onion, fresh basil & olive oil
- Stuffed Mushrooms House-Style* €7.95  
With mixed leaves & garlic mayonnaise
- Grilled Goats Cheese* €8.45  
Served with a flatcap mushroom with sauté spinach & roast red pepper drizzled with balsamic
- Crispy Chicken Strips* €8.95  
Crispy chicken strips on mixed leaves & a smoked BBQ dip
- Warm Smoked Salmon* €9.45  
On a parmesan potato cake with a chive & white wine cream sauce
- Crab Claws* €9.95  
Pan-fried in garlic butter & served with side salad
- Butterflied Tiger Prawns* €9.45  
Pan-fried served with a rocket salad & a chili turmeric cream sauce
- Pan-Seared Scallops* €9.45  
Served with baby spinach, crispy bacon & balsamic dressing
- Rocket Salad* €7.45  
Rocket leaves drizzled in balsamic oil & cracked black peppercorns with blacky ham, thin layers of parmesan & fresh lime wedges
- Chefs Homemade Soup of the Day* €3.95  
Served with slices of brown bread





THE  
GRILL MENU

*Chateaubriand (2 Persons)*  €56.00

The House Special - Prime Irish Fillet head roasted in its own juices & herbs carved over thyme scented lyonnaise potatoes  
- accompanied by our signature Jameson Whiskey Sauce

*Pan-Seared Fillet Steak*  €25.95

Prime 100z Irish Fillet served on a bed of garlic & rosemary roasted cubed potatoes with a grilled flatcap mushroom filled with onion concasse  
- accompanied by our signature Jameson Whiskey Sauce

*Classic Sirloin Steak & Chips*  €25.95

Prime Irish 100z Sirloin chargrilled to your liking served with home-made potato chips & grilled asparagus - accompanied by our signature Jameson Whiskey Sauce

*Surf N' Turf* €25.95

8oz Fillet mignon pan-fried with tiger prawns sautéed in garlic butter served with a spring onion mash

*Honey Roast Duck* €24.95

Honey roasted 1/2 duck carved over sautéed pok-choi with redcurrant & port glaze

*Pan-Fried Fillet of Chicken* €19.95

Corn-fed Irish Chicken fillet served nested on a bed of spring onion mash with a creamy smoked bacon & mushroom sauce

*Blackened Cajun Chicken* €19.95

8oz Chicken fillet lightly dusted in New Orleans Cajun spices chargrilled & served on a bed of garlic sauté potatoes & chive creme fresh

*Chefs selection of vegetables accompanies  
Steak Cut Fries are available as a side order*





THE  
GRILL MENU

*Italian Style Fillet of Cod*

€23.95

Oven baked fillet of cod wrapped in Italian parma ham served with shallow fried straw potatoes & a dollop of spinach yoghurt

*Crispy Citrus Whole Seabass*

€24.95

Whole Seabass grilled to a light crispy finish served with sauté asparagus tips & a warm verde sauce

*Pan-Fried Fillet of Hake*

€24.95

Served with a lemon & chive mash and accompanied by a leek & fennel sauce

*Medallions of Monkfish*

€24.95

Pan-fried medallions of Monkfish tail on a bed of buttered asparagus served with a white wine & wholegrain mustard cream drizzle

*Fillet of Salmon with Crabmeat*

€23.95

Lightly roasted Salmon served with a cheesy crabmeat filling nesting on a creamed spinach with a burre blanc sauce

*Veneto Style Fusseli*

€18.95

Wild mushrooms and spinach bound in a creamy pesto sauce tossed in fusseli pasta





<i>Chefs Mixed Side Salad</i>	€2.95
<i>Steak Cut French Fries</i>	€2.95
<i>Garlic Potato</i>	€3.50
<i>French Fried Onion Rings</i>	€2.95
<i>Jameson Sauce</i>	€1.95
<i>Extra Bread Basket &amp; Dip</i>	€1.95

*Ballygowan Still / Sparkling 750ml*  
€3.95

**BALLYGOWAN**

***Please ask to see our extensive  
Wine list or Dessert Menu***





*Chocolate Molten Fondant*

*Served with a Grand Marnier sauce & basil ice-cream*

*Strawberry & White Chocolate Creme Brulee*

*Served warm with a shortbread biscuit*

*Ferrero Rocher Temptation*

*A sublime chocolate mousse bound with Ferrero Rocher*

*Traditional Crumble Pie of the Night*

*Served with sauce anglaise & vanilla ice-cream*

*Exotic Fruit Plate*

*A mixture of fresh exotic fruits with coulis & vanilla ice-cream*

*Chefs selection of Irish Cheese Board*

*Selection of Irish Cheeses served with savoury crackers & fruit*

*Chefs Homemade Special*

*Please enquire the special of the evening*

***“All Desserts are Homemade €7.95”***

Tea	€1.95
Coffee	€1.95
Cappuccino	€2.50
Espresso	€1.95
Latte	€2.50
Irish Coffee 	€5.00
Baileys Coffee 	€5.00
Ballygowan Still / Sparkling 750ml 	€3.95

