

SKILLET POT



RESTAURANT

STARTER

Tandoori Spiced Chicken Caesar (A7, A9) 10.00

Mixed Leafy Salad Greens & Fresh Herb Croutons with Homemade Caesar Dressing served in a Poppadom Basket & topped with strips of Tandoori Spiced Chicken Fillet & Shaved Parmesan Cheese

Skillet Pot Chowder (A2, A4, A7, A9, A12) 10.00

A selection of Fresh Fish, including Salmon, Cod, Prawns, Mussels & Smoked Haddock in a Creamy Chowder with a hint of Fresh Tarragon

Kung Po Calamari (A1, A7, A5) 9.50

Strips of Calamari, Spring Onion & Red Chilli, cooked in a Tempura Batter and bound in a light Kung Po Sauce & Peanuts

Smoked Bacon & Grilled Black Pudding Salad (A1, A12, A10) 9.50

With Red Wine Poached Pears & Apple Cider Vinaigrette

Fresh Atlantic Mussel Pot (A12, A2, A1, A7) 11.00

Cooked in a White Wine Garlic & Spring Onion Sauce. Placed in a Skillet Pot with brown Bread & Lime Wedges

VEGETARIAN/VEGAN

Homemade Soup of the Day (A7, A9) 6.00

With Fresh Herb Croutons, Cream & Breads

Tomato & Basil Bruschetta (A1.1) 9.00

Diced Roman Tomatoes with Fresh Basil & Garlic, bound in Extra Virgin Olive Oil & served on Toasted Homemade Griddle Bread

Tempura Tofu & Vegetables (A1.1) 12.00

Golden fried & served on a bed of Mixed Greens

MAIN COURSE

Braised Lamb Shank (A7, A12) 27.00

On a bed of Traditional Irish Colcannon Potato with a Red Wine & Thyme Jus

Grilled 8oz Sirloin Steak (A7, A12) 32.00

Cooked to your liking & served with Sautéed Onions, Mushrooms & Fries with Garlic Butter or Pepper Sauce

The Skillet Pot Pie (A7, A12, A1.1) 20.00

Tender chunks of Chicken Fillet, Wild Mushrooms, Sweet Potatoes & Shallots in a White Wine Sauce with a Puff Pastry Lid

Pan Fried Fillet of Hake (A7, A12) 20.00

Placed on Buttered Spinach, Champ Potato, White Wine & Lemon Sauce

Grilled Sea Bass Fillets (A1.1, A7, A12) 27.00

On a bed of Sautéed Potatoes with Chorizo, Baby Spinach, Toasted Hazelnuts & Black Olives. Served with Dill Beurre Blanc

Roast of the Day 20.00

With Mash Potato & Garden Vegetables

VEGAN MAIN COURSE

Tempura Battered Tofu & Sliced Veg (A1.1) 25.00

Golden fried & served on a bed of Mixed Greens

Red Lentil & Kidney Bean Pie (A9) 24.00

Diced Vegetables, Red Lentils & Kidney Beans in a Tomato & Garlic Sauce, topped with Pureed Sweet Potato

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RESTAURANT

DESSERTS

Apple & Rhubarb Crumble (A1.1, A2, A3, A7) Coated in light Vanilla Custard and Chantilly Cream	7.50	Warm Chocolate Fondant (A3, A7, A1.1) Delicious Dark Chocolate Fondant baked with a gooey Chocolate centre and served with Vanilla Ice-Cream. A perfect combination!	9.00
Selection of Ice-Cream (A3, A7, A1.1) Served in a Tuille Basket with Chantilly Cream and Fruit Coulis	7.00	White Chocolate & Whiskey Cheesecake (A1.1, A7, A12) Only for grown - ups! Jameson Irish Whiskey founded in Rich Irish Cream and White Chocolate to make a truly decadent Cheesecake	7.50
Eton Mess (A3, A7) Homemade Meringue with fresh Blue- Berries and Raspberries folded into Fresh Whipped Irish Cream and dressed with Fruit Coulis	9.00		

VEGAN DESSERT

Chocolate Coconut Tart (A1.1) Coated in a Tangy Wild Berry Coulis	9.50
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A1 - Gluten
 (1.1 Wheat, 1.2 Rye, 1.3 Barley)
 A2 - Crustaceans
 A3 - Eggs
 A4 - Fish

A5 - Peanuts
 A6 - Soybeans
 A7 - Dairy
 A8 - Nuts
 A9 - Celery

A10 - Mustard
 A11 - Sesame Seeds
 A12 - Sulphur Dioxide/Sulphates
 A13 - Lupin
 A14 - Molluscs