



To Begin...

*A Glass of Riondo Rose Prosecco with Fresh Strawberries on Arrival
Or*

A Bottle of Riondo Rose Prosecco is Available, Please Ask Your Server

Followed by...

St Tola House Salad

St Tola Goats Cheese From Co Clare, Served with a Red Wine Poached Pear, Caramelized White Wine Pear, Pickled Walnut, Toasted Hazelnut, Mixed Organic Leaves & A Balsamic Dressing (7,8)

Wild Mushroom Soup

Garnished with Crispy Onion & Crème Fraiche (1, 7)

Something More Substantial...

Baked Seared Fillet of Hake

Severed with Couscous, Asparagus & Lemon Beurre Blanc (4,12)

12 Hour Braised Shoulder of Lamb

Crushed Baby Potato, Pomme Puree, Tender Stem Broccoli, Lamb Jus (7,9,10,12)

Grilled 28-day dry aged 10oz Sirloin Steak

*Cooked To Your Liking Severed with Sauté Onions & Button Mushrooms
House Salad & Tempura Onion Rings & a Choice of Sauce – Brandy Infused Peppercorn
Sauce, Onion Gravy or Garlic Butter (1,3,7,9,10) €10 Subsidy*

Vegetarian Option Available

Please Ask your Server

Something Sweet...

Banoffee Pie

Served with Salted Carmel Ice- Cream (1,7)

Wild Berry Crumble

Served with Vanilla Ice-Cream (1,7)

All our Beef is 100% Irish

Allergen List: 1: Gluten 2: Crustaceans 3: Eggs 4: Fish 5: Peanuts 6: Soybeans 7: Milk 8: Nuts 9: Celery 10: Mustard 11: Sesame Seeds 12: Sulphur Dioxide and Sulphites