



THE

BISTRO

ALLERGENS

1. Cereals (a) Wheat (b) Rye (c) Barley (d) Oats
2. Crustacean 3. Egg, 4. Fish, 5. Peanuts (ground nuts)
6. Soybeans
7. Milk & products thereof, Lactose.
8. Nuts (a) Almonds (b) Hazelnuts (c) Walnuts (d) Cashews (e) Pecan (f) Brazil (g) Pistachio (h) Macadamia (tree nuts).
9. Celery 10. Mustard 11. Sesame seeds
12. Sulphur Dioxide/Sulphites 13. Molluscs 14. Lupines.

Valentines Menu

€ 89
PER COUPLE
&
GLASS OF
PROSECCO

ROAST CELERIAC SOUP

served with Toasted Hazelnut Crumbs accompanied by Homemade Brown Bread (1a)(1d)(7)(8b)(9)(12)

CRISPY BUTTERMILK CHICKEN THIGH BITES

served with Celery Sticks and Sirracha Mayonnaise (1a)(3)(7)(9)(10)

WARM GOATS CHEESE

with Roast Beetroot, Figs, Paprika Almonds, Shaved Crouton, With a Drizzle of Truffle Honey (1a)(3)(7)(8a)(10)(12)

GRILLED WARM CHICKEN & POACHED PEAR SALAD

with Blue Cheese, Toasted Walnuts, Dressed Baby Gem Leaves, Chorizo Crisps (1a)(3)(7)(8c)(12)

STUFFED MUSHROOMS

with a Garlic Cream Sauce, Herb Crumble & Parmesan Cheese Served with Basil Oil(1a)(7)(9)(12)

SLOW COOKED FEATHER BLADE OF BEEF

on a Bed of Creamy Champ, accompanied by Roast Root Vegetables, served with Red Wine Jus
(1)(2)(3)(4)(7)(9)(12)

GARLIC & THYME CHICKEN SUPREME

with a Mushroom, Chorizo & Baby Spinach Sauce with Creamy Mash, Baby Carrots & Tender Stem Broccoli
(1a)(7)(9)(12)

WILD MUSHROOM & BABY SPINACH TAGLIATELLE

with Freshly Grated Parmesan, Basil Oil & Garlic Bread (1a)(7)(9)(12)

SLOW COOKED PORK BELLY

served with a Mustard, Apple & Cider Jus, Roast Vegetables & Champ Mash Potato (6)(7)(9)(10)(12)

PAN FRIED COD FILLET

with King Oyster Mushroom, Grilled Asparagus, Poached Mussels, Chunky Chips, Sweet Pea (1a)(4)(7)(9)(10)(12)(13)

DOUBLE 4OZ BURGER

with Smoked Bacon & Local Carrigaline Cheese, Crisp Baby Gem & Relish, in a Soft Brioche Bun with Salad, Fries & Coleslaw (1a)(1c)(3)(7)(12)

PASSIONFRUIT & WHITE CHOCOLATE IVORY CAKE

with a Mixed Berry Coulis (1a)(7)

LEMON MARBLE CHEESECAKE

drizzled with a Blackcurrant Coulis (1a)(3)(7)

WARM CHOCOLATE FONDANT

served with a Rum & Raisin Ice Cream (1a)(3)(7)

STRAWBERRY, VANILLA & MILK CHOCOLATE YOGHURT CAKE

with a Berry Compote (GF) (7)