



Evening Menu

Executive Chef: Edward Nugent

Appetizers

Homemade Soup of the Day garnished with herb crouton and served with homemade brown bread	4.95
Ballinacarrig Prawns in a Smoked Salmon Cushion on a bed of crisp shredded lettuce, drizzled with fresh lemon & lime jus accompanied with marie rose sauce	7.95
Button Mushrooms stuffed with a cream cheese, garlic and shallot filling, coated in golden breadcrumbs	5.95
Wicklow Bay Prawn Tails enveloped in filo pastry with a sweet chilli dipping sauce	7.95
Homemade Chicken Liver Pate infused with brandy, garlic and port, served with crisp toast and raspberry coulis	6.95

Mains

Wicklow T-Bone Steak (cooked to your choice) served with sautéed mushrooms and caramelized onions with black peppercorn sauce	24.95
Sizzling Szechwan Chicken and mixed vegetable	15.95
Brittas Bay Crab Shells stuffed with a medley of shellfish, topped with a creamy cheeses sauce au gratin	22.50
Mixed Vegetable Bake in a creamy white wine sauce with a flaky puff pastry crust	14.95
Garlic and Chilly King Prawns on a sizzling plate	18.95
Peking Duck, garnished with julienne vegetables, served with hoi sin sauce and pancakes to wrap	18.50
Chicken and Crispy Bacon Caesar Salad	9.95

All the above dishes are served with Baked Potatoes, Steakhouse Fries or Salad

Desserts

Fresh Desserts daily	6.95
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Wine Menu

House Wines

	Glass	Bottle
La Joya (Chile) Sauvignon Blanc This medium bodied wine has distinct lime flavours with a passionfruit and pineapple persistence.	4.95	19.50
La Joya (Chile) Merlot A medium bodied wine with soft tannins. The wine has red berry fruit flavours and a hint of cassis. The oak flavours are subtle.	4.95	19.50

White Wines

Rolling (Australia) Chardonnay This wine has medium structure, good weight on the mid palate with refreshing white peach flavour, toasty and vanillin oak characters and nice length.	5.95	22.00
Cielo (Italy) Pinot Grigio Wonderfully refreshing popular grape variety, delicate flavours & clean notes with a lingering after taste of Artemisia flowers.		22.50
Sileni (New Zealand) Sauvignon Blanc Gold Medal and top trophy, London Wine Fair. A wonderful quality Sauvignon with beautiful aromas and flavours.		26.50
Les Villages Blanc (France) Chablis (2004) Lusciously brilliant upfront high quality Chablis you would expect from one of the best burgundy houses in France.		30.00

Red Wines

Climbing (Australia) Shiraz This wine has good intense colour, rich vibrant fruit and a touch of oak with intense plum fruit dominating.	5.95	23.50
Langunilla (Spain) Crianza A wine with deep purple colour, one of Spain's leading wines, oak, tannins and slight notes of vanilla.		25.50
Jaffelin (France) Fleurie A silky wine that is beautifully smooth with bundles of fruit aromas. A classic gamey grape from one of the top villages of Beaujolais.		28.50
Châteauneuf-du-Pape, Domain Duclaux (France) Leathery, rose, rich and deep. A big, weighty mouthful with lots of flavour of dark, almost baked, fruits and balancing alcohol and acidity. Long, mellow finish with hints of chocolate.		38.00

Rose Wine

Pink Elephant (Australia) Intense fruity aromas, mouth watering juiciness, crisp, fresh flavours with hints of strawberries and raspberries.	5.50	21.50
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