



## *To Begin Your Evening*

*Golden Fried Duck and Orange Scented Rissole  
Served on an Asian Slaw, Mango & Nutmeg Coulis*  
**€8.25**

*Kilmore Pan- Seared King Prawns, Broccoli & Cauliflower Risotto,  
Pea, Mint & Lemon Infused Puree*  
**€8.95**

*Warm Goats Cheese Salad with a Wild Berry Dressing,  
Mixed Sunflower Seeds with Sun Blushed Tomato*  
**€7.95**

*Chilled Seafood Platter of Shrimp Cocktail, Salmon, Cod & Smoked Salmon with Horseradish  
Crème Fraiche & Saffron Vinaigrette*  
**€8.25**

*Chefs Homemade Soup of the Evening  
Served with Brown Bread or a Crispy Bread Roll*  
**€5.25**

*Whitford Creamy Seafood Chowder with Melba Olive Ciabatta*  
**€7.25**

*Trio of Fruit Crostini; Watermelon Salsa, Balsamic Strawberry, with Crème Fraiche  
Caramelised Apple & Blueberry Compote, Served with Crisp Croutes*  
**€7.95**



# *Main Event*

*Oven Roasted Fillet of Hake Nestled on a Bed of Sweet Potato,  
Light Thai & Coconut Cream, Pineapple Pulp*

**€18.95**

*Grilled Supreme of Chicken Carved onto a Black Pudding Mash,  
Rich Bacon & Leek Sauce*

**€17.50**

*Fresh Garden Roasted Beetroot, Baby Spinach,  
Wild Mushroom and Feta Cheese Creamed Risotto Served with Crisp Olive Croute*

**€14.95**

*Poached Fillet of Salmon Cooked in a Fresh Herb & Citrus Court Bouillon  
Nestled on Summer Vegetable Broth, Topped with Rocket*

**€18.95**

*Richie Doyle's Duo of Lamb: Roasted Rack and Fillet of Lamb with Creamed Celeriac Puree,  
Rich Red Onion Marmalade Jus, Seasonal Vine Cherry Tomato*

**€18.95**

*Richie Doyle's Succulent 10oz Sirloin Steak,  
Cooked to your liking, Spiced Potato Fries, Pepper Sauce or Garlic Butter*

**€23.95**

*Kilmore Pan Seared Medallion of Monkfish Nestled on a Warm Salad of Fennel Bulb, Baby  
Spinach & Seasonal Tomato, Pink Grapefruit & Pernod Sauce*

**€21.95**

*Pan-seared 8oz Fillet Steak with Field Mushroom,  
Crispy Bacon & Golden Fried Onion Rings & Creamy Pepper Sauce*

**€29.00**

***Vegetarian Dishes Varies Each Day. Please Ask Your Waiter.***



# *Homemade Desserts*

*Fluffy Pavlova Topped with Succulent Wexford Strawberries  
with White Chocolate Crunch*

**€5.95**

*Vanilla Scented Panna Cotta  
Served with a Fresh Raspberry Pulp, Shortbread Cookies*

**€5.95**

*Warm Apple Crumble  
Served with Ice-Cream, Custard & Cream*

**€5.95**

*Warm Nutella & Baileys Brownie  
Served with Rich Chocolate Sauce & Salted Caramel Ice-Cream*

**€5.95**

*Summer Fruit Platter of Watermelon, Strawberry, Blueberries  
and Pineapple with a Fruit Shot & Natural Yoghurt, Raspberry Sorbet*

**€5.95**

*Naughty but Nice Sundae: Creamy Vanilla Whipped Ice-Cream  
Layered with Black Cherries, Marshmallow & Smarties*

**€5.95**

*Whitford Cheese Plate of Cashel Blue Cheese, Goats Cheese Bouille  
& Soft Brie Served with Relish*

**€7.50**

***Freshly Brewed Tea & Coffee***

