



Taste of Drogheda

Set Menu: €26.95 per Person

Grilled Warm Goat's Cheese & Walnut

Served with Summer Leaves and Balsamic Vinaigrette Dressing

Chef's Own Homemade Chicken Liver Pate

Served with a Light Orange Salad and Plum Chutney, Chunky Toast

BBQ Pork Ribs

Served with Parsley Crème Fraiche and Tomato and Caper Salsa

Chefs Homemade Soup of the Day

Served with Parmesan Cream and Seasonal Herbs

Golden Fried Crab Cake (€3.95 Supplement)

Served with Sweet Chilli and Dill Jam, Summer Crispy Salad



Grilled Supreme of Chicken

Stuffed with Wild Mushroom and Cream Cheese, Red Beetroot Jus

Pan Fried Fillet of Cod

With Tomato, Anchovy and Caper Dressing and Crispy Pancetta

Braised Belly of Pork

With Crispy Green Cabbage, Red Wine & Thyme Jus

Roasted Rack of Lamb (€3.50 Supplement)

With Shallot Puree and Balsamic Vinegar Reduction

12 oz Sirloin Steak (€6.95 Supplement)

Served with Onion Rings, Portobello Mushrooms & Peppercorn Sauce

10 oz Beef Fillet (€9.50 Supplement)

Served with Onion Rings, Portobello Mushrooms & Peppercorn Sauce

Classic Wild Mushroom & Asparagus Risotto (V)

With Grated Parmesan Cheese and Light Truffle Oil

All Main Served with Rustic Roasted Vegetables and a Choice of Creamy Mash or Dauphinoise Potato



Warm Apple & Cinnamon Crumble

With Vanilla Ice Cream

Classic Vanilla Bean Crème Brulee

With Homemade Biscotti

Raspberry & Ginger Cheese Cake

Served with Mixed Berry Compote

Homemade Pavlova

With Strawberries & Fresh Cream

Freshly Brewed Tea or Coffee

All Our Beef is 100% Irish

A La Carte Menu

STARTERS

Grilled Warm Goat's Cheese & Walnut Served with Summer Leaves and Balsamic Vinaigrette Dressing	€6.95
Chef's Own Homemade Chicken Liver Pate Served with a Light Orange Salad, Plum Chutney and Chunky Toast	€6.95
Grilled Skewer of Teriyaki Salmon Served with Roasted Cherry Tomato on Asian Egg Noodle Salad	€7.95
Chefs Homemade Soup of the Day Served with Parmesan Cream and Seasonal Herbs	€6.95
Golden Fried Crab Cakes Served with Sweet Chilli and Dill Jam, Summer Crispy Salad	€10.95
BBQ Pork Ribs Parsley Crème Fraiché and Tomato and Caper Salsa	€6.95
Seafood Chowder Homemade Soda Bread Biscuits with a Splash of Pesto and Truffle Oil	€7.95

MAINS

Grilled Supreme of Chicken Stuffed with Wild Mushroom & Cream Cheese served with Creamy Potato, Roasted Beetroot Jus	€17.95
Pan Fried Fillet of Cod On a bed of sautéed Green Beans, Served with Tomato, Anchovy & Caper Dressing and Crispy Pancetta	€17.95
Braised Belly of Pork With Crispy Green Cabbage, Roasted Root Vegetables & Warm Sweet Potato Puree	€17.95
Roasted Rack of Lamb With Steamed Cabbage Parcel, Shallot Puree and Balsamic Vinegar Reduction	€21.50
Pan fried Medallions of Monkfish With Tomato Cassoulet of Roast Chorizo, Lentils & Root Vegetable	€22.50
12 oz Sirloin Steak Served with Onion Rings, Portobello Mushrooms & Peppercorn Sauce	€23.50
10oz Beef Fillet Served with Onion Rings, Portobello Mushrooms & Peppercorn Sauce	€26.50
Classic Wild Mushroom & Asparagus Risotto (V) With Grated Parmesan Cheese and Light Truffle Oil	€16.95

All above main courses are accompanied with one side dish of your choice on request

Garden Fresh Vegetables, Roasted Root Vegetables, Buttered Peas with Mint & Bacon, Green Salad, Thick Cut Chips, Creamed Potato, Dauphinoise Potato
Additional Side Orders €3.50 each

DESSERTS

Warm Apple & Cinnamon Crumble With Vanilla Ice Cream	€5.50
Classic Vanilla Bean Crème Brulee Homemade Biscotti	€5.50
Raspberry & Ginger Cheese Cake Served with Mixed Berry Compote	€5.50
Homemade Pavlova With Strawberries & Fresh Cream	€5.50
Traditional Bread & Butter Pudding With Custard Sauce, Fresh Strawberries & Cream	€5.50
Baked Chocolate Lava Cake With Chocolate Ice Cream (Fresh Baked, Please allow 8minutes to cook)	€7.50
Irish Cheese Selection, Plum & Apple Chutney, Poached Pear	€8.95

Please ask to see our Children's Menu