

Q

Early Evening Menu

Annascaul black pudding, pear and lime chutney, wrapped in filo,
oven baked, red wine jus

sp/md/mk/e/g

Or

Chart House Salad

Crosier Blue cheese, Caramelised Walnuts, Roasted Pickled Golden Beetroot, House Dressing
Beetroot Hummus md/sp/n/mk

Or

Dingle bay seafood chowder with dill croutons and a dash of citrus oil

g/f/c/sp/mo/d/sf/m

Or

Cromane mussels steamed in the shell, with a mild, chilli, garlic and herb butter,

m/mk/c

Pan Seared Fillet of Hake, Confit of Leek, Smoked Haddock
Mussel and Seaweed Butter Cream

f/l/md/mk/m

Or

Slow Braised Beef Osso Bucco, Horseradish Polenta, Roast jus

mk/sp/cy

Or

Roast Breast of Free-Range Irish Chicken, Dauphinoise Potato
Tarragon and Wild Mushroom Cream Sauce

cy/sp/mk

Or

Charred Toombridge halloumi, Courgette and Cumin Fritters, Fresh Tomato sauce
Pistachio Pesto

n/ss/s

Main courses are served with a side of vegetables and potatoes

Dark chocolate Brownie, Vanilla Ice Cream
Salted Chocolate Sauce

g/mk/sp/n

Or

Warm Sticky Toffee Pudding Caramelised Pear
Malt Ice cream and Butterscotch

mk/e/n

Or

Selection of our own homemade ice cream
served with salted caramel sauce and praline

mk/e/n/sp

Three Courses €37.00
Including Tea and Coffee
Service charge not included

We hope you will enjoy the value and dishes offered in this Menu.

We would like to remind you that you are assigned your table for a two-hour duration from the time booked

gluten = g. crustaceans = c. egg = e. fish = f. molluscs = m. soybean = s. peanuts = p.
nuts = n. milk = mk. celery = cy. Mustard = md. sesame = ss. sulphites = sp. lupin = l