

Starters of the Day

<i>The Yard's Own Warm Chicken Caesar Marinated in Rosemary & Wholegrain Mustard, tossed with Cos Lettuce, Radicchio, Bacon, Ciabatta Croutons, Parmesan, light Garlic & Herb dressing</i>	€9.50
<i>Kilmore Smoked Salmon marinated in Vanilla, Chilli & Lemon served with a Beetroot, Potato & Caper Salad.</i>	€9.95
<i>Beef Tomato & Mozzarella Crostini drizzled with Basil & Chilli oil. *</i>	€8.50
<i>Seared Chicken Livers resting on Brioche Bread, with Peppercorn, Mustard & Sherry Vinegar.</i>	€8.95
<i>A Bowl of Warm Shredded Duck Salad mixed with Shaved Mango, Ginger, crispy Rice noodles & Sweet Peking Syrup.</i>	€8.95
<i>Steamed Bannow Bay Mussels in a Red Curry Cream finished with garlic Toasts.</i>	€8.95
<i>Pan- fried Scallops & Tiger Prawns cooked in Garlic Butter topped with crispy Pancetta on a bed of Champ.</i>	€10.95
<i>Thai Beef Salad tossed with Bean-sprouts, Coriander, Carrot & Spring Onions in a Spicy Thai Vinaigrette.</i>	€9.50
<i>Creamy Crêpe Mushroom Risotto with Parmesan & Herb Relish Sprinkled with Parsnips Crisps. *</i>	€8.95
<i>Soup of the day.</i>	€4.95
<i>Starter of the day. (Server will advise)</i>	



*Please inform your Server of any Dietary requirements
ie. Coeliac, Wheat free & Lactose Intolerant etc.*

** Denotes Vegetarian*

*All our Beef is 100%Guaranteed Irish
All our Fish is fresh & subject to Availability*

Head Chef: Peter Murphy

Main Courses

<i>Seared Fillet of Hake placed on Champ Potato, with fresh Tomato Relish & Crispy Greens.</i>	€22.95
<i>Tandoori Roast Salmon resting on a bed of Jasmine Rice, Cucumber Salsa & Dill & Lime Crème Fraiche.</i>	€22.95
<i>Pan-fried Fillets of Lemon Sole served with Caponata, Pommes Lyonnaise & Balsamic Syrup.</i>	€21.95
<i>Roast Supreme of Chicken with Glazed Carrots, Potato & Chive Rosti & drizzled with Dijon & Tarragon Cream.</i>	€21.95
<i>Grilled fillet of Venison with Pickled Red Cabbage, Roast Garlic Mash & Port Jus.</i>	€23.50
<i>Slaney Lamb Cutlets stacked on Celeriac & Potato Puree, Butternut Squash & drizzled with Mint Pesto.</i>	€23.95
<i>Medallions of Pork Steak sided with Caramelized Pear Compote, Roast Potatoes, finished with Calvados & Sage Cream.</i>	€22.50
<i>Steak Frîtes cooked to your liking, served with Seasonal Salad & a choice of Garlic butter or Green Peppercorn Cream.</i>	
10 oz Sirloin	€23.95
8oz Fillet	€26.50
<i>Wild Mushroom & Leek Tart upon a Red Onion, Green Bean & Pecorino Salad.* (Cheese Optional)</i>	€16.95
<i>Linguini Pasta tossed with Black Olives, tomatoes, capers & topped with crispy Garlic Crumb & Parmesan Shavings.*</i>	€16.95
<i>Specials of the day (Server will advise)</i>	

Side Orders

<i>Fat Chips</i>	€2.95	<i>Daily Vegetables</i>	€2.95
<i>Baby Potatoes</i>	€2.95	<i>Green Leaf & Parmesan</i>	
<i>Mash</i>	€2.95	<i>Salad with Balsamic</i>	€2.95
<i>Selection of Bread</i>	€1.95		

Desserts

<i>Crème Caramel served with Warm banana Bread & Roasted Almond Cream.</i>	€6.50
<i>Lemon Mousse spiked with a Hazelnut Praline & Finished with a Home-made Raspberry Marshmallows.</i>	€6.50
<i>Nougat Parfait, garnished with Rhubarb Compote & French Financier Cake.</i>	€6.50
<i>Poached Vanilla Pear, with Italian Biscotti accompanied by Hot Chocolate & Chilli Sauce</i>	€6.50
<i>Rich Chocolate Cola Cake topped with a Honeycomb Cracker & Toffee Ripple Ice-cream.</i>	€6.50
<i>Selection of Cheese with Wheat Crackers.</i>	€6.95
<i>Dessert Special.</i>	€6.50