

## Starters of the Day

<i>The Yard's Own Warm Cajun Chicken Caesar tossed with Cos lettuce, Streaky Bacon, Cherry Tomatoes, Red Onion, Garlic Croutons, Parmesan &amp; Lemon Aioli.</i>	€8.95
<i>Smoked Haddock Rarebit served with Celeriac Remoulade &amp; Tomato Salsa.</i>	€9.50
<i>Roast Vegetable &amp; Sun-dried Tomato Bruchetta finished with Melted Brie &amp; Roast Red Pepper Dressing. *</i>	€7.95
<i>Tiger Prawn cooked with Garlic &amp; Chilli resting on Avocado Salsa topped with Spicy Tostada's.</i>	€9.95
<i>A Bowl of Warm Shredded Duck Salad mixed with Shaved Mango, Ginger, crispy Rice noodles &amp; Sweet Peking Syrup.</i>	€8.95
<i>Steamed Bannow Bay Mussels in a Garlic, White Wine &amp; Herb Cream.</i>	€8.95
<i>Seared Sticky Sesame Beef Skewers on a bed of mixed Leaves sided with Spiced Peanut sauce.</i>	€8.95
<i>Warm Goats Cheese &amp; Red Onion Tartlette resting on Dressed Spinach &amp; Walnuts, drizzled with honey &amp; thyme. *</i>	€8.50
<i>Creamy Cêpe Mushroom Risotto with Parmesan &amp; 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>Deep fried fillets of John Dory in a spiced Batter served on Whipped Chickpea, Tomato Chutney &amp; Citrus Chive Yoghurt.</i>	€23.95
<i>A duo of Pan fried Rainbow Trout &amp; Cod resting on Crushed Potato Salad, Buttered Organic Spinach, Tomato &amp; Dill Cream.</i>	€21.95
<i>Roasted Skate Wings placed on Pommes Fondant, Summer Cabbage &amp; finished with Grain Mustard Beurre Blanc.</i>	€22.95
<i>Roast Supreme of Chicken with Creamed Leeks, Bubble &amp; Squeak, drizzled with Herb Jus.</i>	€21.95
<i>Crispy Half Duckling on Sweet Potato Parmentier, Seasonal Greens &amp; Plum Jam.</i>	€22.95
<i>Slaney Lamb Cutlets stacked on crushed Garden Peas, Roast New Potatoes &amp; Caper &amp; Herb Relish.</i>	€23.95
<i>Steak Frîtes cooked to your liking, served with Seasonal Salad &amp; a choice of Garlic butter or Green Peppercorn Cream.</i>	
10 oz Sirloin	€23.95
8oz Fillet	€26.50
<i>Tempura of Aubergine, &amp; Sweetcorn Fritters upon a Greek Salad drizzled with a Saffron Aioli.. *</i>	€16.95
<i>Fettuccini tossed with Roast Piquillo Peppers, Cherry Tomatoes, Pinenuts, Parmesan &amp; Basil Pesto cream. *</i>	€15.95
<i>Specials of the day (Server will advise)</i>	

## Side Orders

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

## Desserts

<i>Fresh Wexford Strawberries served with Mascarpone &amp; Honey Cream garnished with Home-made Oatmeal cookies.</i>	€6.50
<i>Mocha Crème Brulee, Vanilla Cream, Cinnamon &amp; Sugar Beignets.</i>	€6.50
<i>Mango &amp; Lemongrass Parfait, accompanied by Coconut &amp; Ginger Biscuits, Mango Coulis.</i>	€6.50
<i>Warm Clementine &amp; Almond Cake, Vanilla Bean Ice-cream, drizzled with Blueberry &amp; Orange Compote.</i>	€6.50
<i>Rich Chocolate Cola Cake topped with a Honeycomb Cracker &amp; Toffee Ripple Ice-cream.</i>	€6.50
<i>Selection of Cheese with Wheat Crackers.</i>	€6.95
<i>Dessert Special.</i>	€6.50