

## **Terrace**

### Dinner Menu

Served Every Day 5pm-9.30pm

#### **Starters**

##### **Duck Liver Parfait 11**

Served with Homemade Grape Chutney & Sourdough Toast

##### **Baked Goat's Cheese Parcel 10**

An Oven Baked Filo Pastry Parcel Stuffed with Mozzarella, Wicklow Goat's Cheese, Sundried Tomatoes and Homemade Basil Pesto

##### **Haddock croquettes 10**

Red Pepper Puree, Friséé Salad

##### **Lemon & Garlic Chicken Caesar 9**

Sautéed Chicken and Parmesan Herb Croutons, Bacon Lardons and Caesar Dressing

##### **Home Made Soup de Jour 7**

Served with Homemade Brown Soda Bread

##### **Bistro Seafood Chowder 12**

Fresh Local Seafood in a Vegetable Chowder Served with Brown Soda Bread or Garlic Bread

##### **Prawn & Chorizo Pil Pil 12**

Dublin Bay King Prawns Sautéed in Olive Oil with Chorizo, Fresh Chillies and Garlic Butter, Served with Sourdough Bread.

##### **Caprese Salad 9**

Cherry Tomatoes and Buffalo Mozzarella on a Bed of Mixed Baby Leaves Drizzled with Basil Olive Oil and a Balsamic Reduction

# **Bistro**

## **Mains**

### **Spinach & Ricotta Tortellini 14**

In a Homemade Tomato and Basil Sauce with Toasted Pine Nuts and Fresh Parmesan Shavings & Garlic Ciabatta Bread

### **Baked Fillet of Salmon 18**

Served with Fresh Herb Potato Cake, And a Roast Red Pepper Bisque

### **Pan-fried 10oz Sirloin Steak 26**

With Roasted Mushrooms, French-fried Onions, Balsamic Vinegar, Pepper Sauce  
Served with Home Cut Chips

### **Bistro Beef Burger 15**

With Mature Cheddar, Tomato, Red Onion, Lettuce, Tomato Relish Served with Fries and Onion Rings

### **Smoked Cauliflower Risotto 14**

Green Leeks, Truffle Oil & Toasted Squash Seeds

### **8oz Prime Irish Hereford Fillet Steak 30**

With Roasted Mushrooms, French-fried Onions, Balsamic Vinegar, Pepper Sauce  
Served with Home Cut Chips

### **Penne All'Arrabbiata 16**

A Hot and Fiery Tomato and Basil Dish. Mixed Peppers, Onions, Garlic, Fresh Chillies and Parmesan Cheese served with Penne Pasta

*Add chicken breast 3*

*Add prawns 6*

### **Pan Seared Fillet of Seabass 27**

Cauliflower Purée, Herb Rosti, Charred Baby Leeks and Salsa Verde

**Vegan Fettuccine Alfredo 16**

Tossed in Cashew Cream, Sautéed Chestnut Mushrooms, Roasted Broccoli Stems  
with Zesty Lemon

**Chicken Supreme 19**

Poached & Sautéed on a Bed of Champ, Drizzled in a Creamy Lemon & Fresh  
Thyme Sauce

**Monkfish Medallions 27**

Buttery Mash, Smoked Bacon, Garlic White Wine Cream

**Sides Dishes**

**4**

Sauté Potatoes

Rocket & Parmesan Salad

Honey & Thyme Roasted Vegetables

Bistro Side Salad

Home Cut Chips

Sweet Potato Fries

**Selection of Homemade Desserts 7**