

Menu

Start with a glass of Champagne 25

Starters

Kilmore Crab and Wild Atlantic Prawn Cocktail 18.95

Sherry spiked Marie rose

Wild Berry Salmon Gravlax, 16.95

Served with onion, caper and a horseradish, and crème fraîche

Kilmore Crab and Mussel Velouté 16.95

A silky, delicately seasoned seafood velouté enriched with sweet crab and tender mussels, finished with a touch of cream.

Chicken Liver Pate 14.95

Served with fig compote and melba toast

Marinated Squid, 14.95

Served with seaweed salad, wasabi, soy and lime dressing

Salad du Jour 8.50

A fresh, seasonal salad prepared daily with market vegetable

Main Courses

Pan Fried Kilmore Plaice 38.50

Topped with Kilmore crabmeat, accompanied by a buerre blanc sauce

Seafood Gratin 36.50

Medley of fresh local seafood in a cream sauce, topped with melted Wexford cheddar

Kilmore Scallop and Wild Atlantic Prawns 38.50

Served in a white wine cream

Pan Fried Kilmore John Dory 36.50

Served in a tomato and chive concasse

Fillet Steak 39.50

Served with mushroom, onion and a classic red wine Jus

Upgrade to Surf and Turf 52.00

Dish of the Day 34.50

Please ask your server

Available on pre-order: Oysters, Black Sole, Lobster, Crab Claws

Dessert

Pear and Almond Fragapane 9.95

Crème Brulee 9.95

Banoffee 9.95

Tiramisu 9.95

Caramelised Bulmer's Apple Crumble 9.95

**“Three-Course Menu €55
(or dishes individually priced)”**

