

## APPETIZERS

### COUNTRY VEGETABLE SOUP

Home cooked with fresh vegetables.

V

### TOMATO & GOAT'S CHEESE TART

Savoury tartlet delicately cooked & filled with aubergine, courgette, beef tomatoes & fresh basil leaves topped with a soft goat's cheese... delicious.

V

### BABY BACK RIBS

Half rack of our "fall of the bone" baby back ribs smothered in BBQ sauce.

### CHICKEN TENDERS

Lightly breaded & fried boneless chicken tenders served with a honey bbq dipping sauce.

### PHILLY CHEESE STEAK ROLL

Spring roll pastry filled with cream cheese and beef fillet pieces, served with a mild tomato salsa.

### CAESAR SALAD

Baby cos lettuce, parmesan shavings, croutons & Caesar dressing.

V

## MAINS

### SOHO STYLE EASTERN CURRY

Tender strips of chicken with red curry paste & coconut cream, wok fried with Asian cut vegetables, served with lemongrass & galangal scented Basmati rice.

C

### GRILLED OR BLACKENED SALMON

Served over tuscan vegetables with a chardonnay cream sauce.

### SMOKED LOIN OF BACON

With colcannon champ and a rich apple and calvados jus.

C

### PASTA TORTELLINI

Spinach and ricotta cheese tortellini with a sun blushed tomato and basil cream sauce.

V

### FREE RANGE CHICKEN BREAST

Pan seared chicken breast with chive mash and a delicious rich home made gravy.

### 10 OZ ANGUS SIRLOIN

Served over mushrooms and onions with chef's selection of sauces.

## DESSERT

### MEDLEY OF DESSERTS

A selection of our homemade desserts.

### TEA OR COFFEE

#### V-Vegetarian

#### C-Coeliac Friendly

Note: If you are a coeliac please advise your server. Several of our dishes can be adjusted to be Gluten Free.

**A SERVICE CHARGE OF 10% WILL BE APPLIED TO ALL GROUPS OF 10 & OVER**

**€34.95 per person**