

The Seafood Bar & Grill @ Kirwan's

Starters

Risotto of Wild Mushroom, Baby Leeks, Green Peas, Rocket Leaves, Truffle Oil

Fresh Dingle Bay Prawn Cocktail,
Hen Egg, Marie Rose Sauce

Country Style Terrine of Ham Hock,
Black Pudding Bonbon, Apple Purée, Mustard Aioli

Main Course

28 Day Dry Aged Hereford Sirloin Steak,
Roast Portobello Mushroom, Black Pudding Croquettes, White Onion & Potato Puree,
Smoked Paprika Cream

Roast Half Duck,
Date & Herb Stuffing, Apple Purée, Apricot Jus

Pan Fried Fillet of Turbot,
Broccolini, Pearl Onions, Prawn Bisque

Vegetarian Option on Request

(Accompanied by Buttered Season Potatoes)

Dessert

Moroccan Spiced Orange, Almond & Cardamom Cake,
Clementine Curd, Vanilla Bean Ice Cream

Classic Crème Brulée, Shortbread Biscuit

Chocolate Nemesis, Pistachio Praline, Vanilla Ice Cream

~Tea or Coffee~

Should you have a diagnosed food allergy please bring it to the attention of one of our team and we will endeavour to accommodate you.

All 14 allergens are openly used throughout or kitchen. Trace amounts may be present at all stages of cooking,

Service charge of 10% applies to groups of 8 and over.

