

# Evening Specials

## Starters

Caesar Salad, (1,3,4,7,8,12)  
Garlic Croutons, Smoked Bacon, Fresh Parmesan  
€15.00

Caprese Salad, (7,8,13)  
Heirloom Tomatoes, Buffallo Mozzarella, Aged Balsamic, Basil Pesto  
€15.00

Crispy Fried Spiced Confit Duck Bon Bon, (1,3,7,9,12,13)  
Plum Gel, Baby Gem Leaves, Apple & Raisin Vinaigrette  
€16.00

Classic Prawn Cocktail, (2,3)  
Hen Egg, Mixed Salad, Marie Rose Sauce  
€16.00

## Main Courses

Kirwans Tempura of Fish & Chips, (1,3,4,10)  
Homemade Tartar Sauce  
€24.00

Cripy Pork Belly, (7,9,12,13)  
Squash Puree, Creamy Mash, Apple & Mint Gel, Asparagus, Star Anis Jus  
€28.00

12hr Braised Beef Cheek, (7,9,12,13)  
Blue Cheese Fondant, Celeriac Puree, Buttered Baby Carrots & Asparagus, Guinness Jus  
€30.00

Seared Tuna (Served Rare), (4,12,13)  
Carrot & Ginger Puree, Broccolini, Pineapple & Chilli Salsa  
€36.00

Service charge of 10% applies to all tables of 6 people or more

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 our kitchen. Trace amounts may be present at all stages of cooking.

During busy periods we do not split bills

**Allergens:** **Gluten** (1), **Crustaceans** (2), **Eggs** (3), **Fish** (4), **Peanuts** (5), **Soybeans** (6), **Milk** (7), **Nuts** (8), **Celery** (9), **Mustard** (10), **Sesame seeds** (11), **Sulphur dioxide and sulphites** (12), **Lupin** (13), **Molluses** (14)