

An exciting dining venue inspired by Beatrice Tollman's favourite dishes from around the world

### Starters

**Smoked Haddock & Corn Chowder** € 9.50

*Cold Smoked Haddock, Corn and Crème Fraîche*

**Classic Caesar Salad** € 9.00

*Crisp Baby Gem Lettuce, Parmesan, Anchovy and Mrs Tollman's Caesar Dressing with Roast Irish Chicken Breast*

**Bobotie Spring Rolls** € 9.00

*Minced Beef Spring Rolls, Apricot, Raisins, Garlic, Curry and Mrs. Ball's Chutney*

**Bea's Favourite Chicken Liver Pate** € 9.50

*Croutons and Pickles*

**Prawn & Lobster Cocktail** € 16.00

*Local Prawns and Lobster Meat, Iceberg Lettuce and Marie Rose Sauce*

**Tiger Prawn & Chilli Linguini** € 14.50

*Seared Tiger Prawn Tails, Red Chillies, Linguini Pasta and Rocket*

**Half Dozen Gigas Oysters** € 14.50

*Mignonette Sauce, Lemon and Brown Soda Bread*

**Ceviche of Fresh Seafood** € 14.50

*Ceviche of Fresh Seafood with Lime, Capers and Onions*

**Starter Platter** per portion € 14.00

*Selection of Dishes to Share*

### Mains

**Fish Curry** € 21.50

*Fish Curry with Tomatoes A recipe by Kevin Joseph, Oyster Box, South Africa*

**Fish 'n' Chips** € 19.50

*Fillet of Hake in Beer Batter, Mushy Peas and Skinny Chips*

**Grilled Fish of the Day** € 21.50

*Lemon Butter and Parsley, Sauted Spinach and Mashed Potato*

**Fresh Lobster** € by weight

*Lobster from the Tank, Cooked the Way You Like it*

**Spaghetti Pomodoro** € 16.50

*Tomatoes, Garlic and Basil*

**Parmesan Chicken Schnitzel** € 16.50

*Free Range Chicken Fillet Breaded with Herbs & Parmesan, Creamed Potato and Broccoli Slaw*

**Chicken Curry** € 21.50

*Chicken Curry with Basmati Rice*

**Beef Meatballs** € 19.50

*Minced Beef Meatballs in Tomato Sauce, Tagliatelle*

### From the Rotisserie Oven

**Peri Peri Chicken** € 19.50

*Spit Roasted Free Range Chicken, Peri Peri Sauce, Skinny Chips and Broccoli Slaw*

### From the Charcoal Oven

**Scallop and Prawn Skewers** € 26.00

*With Orange Butter Sauce*

**Monkfish Tail** € 24.00

*Monkfish Cassoulet with Chorizo Cream*

**Short Rib of Beef** € 18.50

*Ale and Onion Jam, Broccoli Slaw and Chips*

**Angus Rib Eye Steak** € 26.00

*Spicy Cauliflower Fritters, Potato Wedges and Mixed Greens*

**Beef Burger** € 19.50

*Cheddar Cheese, Crispy Bacon, Brioche Bun and Confit Tomato*

**Sides:** € 4.00 each

*Chunky Chips, Skinny Chips, Creamed Potatoes, Tomato and Red Onion Salad, Organic Leaves with Parmesan, Green Beans with Smoked Bacon, Grilled Vegetables, Creamed Spinach.*

### Desserts

**Rice Pudding** € 8.00

*Salty caramel sauce, caramelised nuts*

**Bea Tollman's cheesecake** € 8.00

**Honeycomb ice-cream** € 8.00

**Brownie ice-cream sundae** € 8.00

**Selection of homemade ice-creams & sorbet** € 8.00

*Vanilla, chocolate, strawberry, white coffee Passion fruit sorbet With toffee sauce and chocolate sauce*

**Irish Farmhouse cheeses** € 9.50

*Cooleeny: Irish brie, Gubbeen cheese: raw milk cow's milk cheese Crozier Blue: blue mould sheep milk cheese*



Please note all ingredients may contain allergens, however we always aim to accommodate all dietary requirements. Please inform your server if you have any queries about the menu

“A Life In Food”