



## DINNER MENU

€6.00	FRESH SOUP OF THE DAY (7,9)
€8.50	O'GRADY'S SEAFOOD CHOWDER (4,7,9)
€12.00	CRISPY PANKO CRUMBED ARDSALLAGH GOATS CHEESE - Bell Pepper Stew, Basil (1,7)
€12.50	SMOKED CHICKEN RISOTTO - Wild Mushrooms, Garden Peas, Parmesan, Truffle Oil (7)
€13.50	PRAWN COCKTAIL - Baby Gem, Cucumber, Tomato Mayo (2,3,12)
€13.50	SAUTE GAMBA PRAWNS - Chilli, Garlic & Leaf Spinach, Toasted Sourdough (1,2,7)
€13.00	CONNEMARA TURF SMOKED TROUT- Baby Potato Salad, Pickled Cucumber, Capers, Dill, Raisin (4,7,12)
€13.50	DUO OF SALMON RILLETTE- Crunchy Fresh Endive, Crispy Melba, Salsa Verde (1,4,)
€13.50	STEAMED FRESH KILLARY MUSSELS - White Wine, Garlic & Parsley Cream Sauce (7,12,14)
€17.00/34.00	HALF DOZEN/DOZEN OYSTERS - Dill, Cucumber & Shallot Vinaigrette (12,14)
€22.00	ROAST BREAST OF CHICKEN - Spinach Puree, Potato Fondant, Black Pudding Croquette, Chicken Jus (1,7)
€29.50	10oz 28 DAY AGED SIRLOIN STEAK - Pearl Onion, Sweet Potato Gratin, Smoked Paprika Cream (7)
€27.00	BAKED FILLET OF SEA TROUT - Parsley Mash, Charred Broccolini, Mussels & Dill Veloute (4,7,14)
€29.00	MEDALLIONS OF MONKFISH - Thai Red Curry, Peas, Broccolini, Fragrant Rice (4,7)
€28.00	PAN FRIED FILLET OF SEA BASS - Gamba Prawns, Sauté Potato, Chorizo & Spinach, Sauce Béarnaise (2,3,4,7)
€28.00	PAN ROASTED FILLET OF HAKE - Red Pepper & Spinach Risotto, Basil Pesto (4,7,8)
€35.00	GRILLED WHOLE BLACK SOLE (On the Bone) - Prawn & Parsley Butter (2,4,7)
€19.00	VEGETARIAN CURRY - Curry of Lentil, Sweet Potato & Chickpeas, Cucumber Raita (7)

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

DISCRETIONARY 10% SERVICE CHARGE MAY APPLY