



25 Euro Menu

:: Starters::

Soup of the Day (C)
Guinness Brown Bread

Apple and Black Pudding Tarte Tatin
Crispy Leeks, Herb Oil

Home Smoked Mackerel Fillets (C)
Celeriac Remoulade, Candied Lemon

Goats Cheese Mousse (C) (V)
Beetroot Puree, Candied Walnuts, Melba toast

Seared Yellowfin Tuna (C)
Fennel seed, Black Pepper, Lime & Coriander Salsa

Rabbit Terrine (C)
Plum Chutney, Soda Bread Toasts

:: Mains::

Le Bon Crubeen Game Pie
Venison, Rabbit, Woodpigeon, Poussin, Woodcock, Pumpkin Mash

Roasted Parma Ham Wrapped Monkfish
Chorizo and Chickpea Stew

Pan Roasted Venison Haunch (N) (Served Pink)
Herb Roasted Parsnips, Pears and Chestnuts

Chargrilled Dry Aged 8oz Rib Eye Steak
Foie Gras Butter, Slow Roast Tomato, Chunky Chips, Watercress and Jus

Gnocchi
Roasted Red Onion, Peppers, Courgette, Four Cheese Cream

Le Bon Crubeen Fish and Chips
Beer Battered Fresh Haddock, Pea Puree, Chunky Chips, Tartar Sauce



:: Desserts::

Lemongrass Parfait, Gingersnap, Coriander Infused Strawberry's(C)

Warm Plum and Cinnamon Crumble with Vanilla Ice Cream

Vanilla Panna Cotta, Winter Berry Compote (C)

Home Made Selection of Ice Cream, Honeycomb Crunch (C)

Roquefort, Gorgonzola and Celery Terrine, Quince Jelly, Crackers

(C)= Coeliac Friendly/Gluten Free without bread or croutons, (V) = Vegetarian
A 10% Service Charge will be added to parties of 6 or more.

Executive Chef Derek Brown