

Bar Lunch Menu January 2011

- Home made Soup of the Day, © (V)** €4.95
Served with homemade Guinness bread
- Seafood, chorizo and tomato Chowder** €5.95
Atlantic caught fish poached in a chorizo and tomato broth, with warm bread selection
- Spiced Chicken Wings, ©** €6.95
Marinated in chilli, cardamom, clove, ginger and cumin and served with a orange, lime and mint raita Dip
- Chicken Liver Parfait** €7.50
House made, with chefs secret recipe, served with a quince chutney and toasted brioche
- Platter of Irish farm cheeses,** €12.50
Toasted Guinness bread, apple jelly
- Garlic Mushrooms on Toast (V)** €6.95
Wild and domestic mushrooms, sautéed in garlic oil, with crushed garlic and finished with lemon juice
- Crispy pork belly** €7.95
Slow braised pork belly, crisped on the pan and served with a quince chutney
- Autumnal beets and goats cheese** €7.95
Roasted beetroot, rocket and sorrel salad, served with grilled hazelnut crumbed goats cheese and a preserved lemon and apple dressing
- Black Mussel Stew** €6.95
Native black mussels, fennel, garlic and saffron served with rosemary and garlic loaf
- Chicken Pakora Goujouns,** €8.95
Chicken strips in a fennel and coriander batter served with a mint and cucumber dipping sauce
- Kilmore Quay Crab Cakes**
Crab Meat, white fish and potato cake with a hint of chilli, double crumbed in fine breadcrumbs and served with a chilli and lime leaf jam

Salads

Fitzgerald Caesar Salad €8.95
Traditional with bacon lardons, Parmigiano reggiano, anchovy dressing and garlic croutons

With grilled chicken brochette €10.95
With roasted vegetable, no bacon €8.95

Autumnal beets and goats cheese €7.95
Roasted beetroot, rocket and sorrel salad, served with grilled hazelnut crumbed goats cheese and a preserved lemon and apple dressing

Open Sandwiches

Choose from House made yeast or Guinness bread

Roast sirloin of glasan farm beef, €8.50
Wholegrain mustard, beetroot chutney

Thyme and lemon roast chicken, €7.50
Tarragon mayonnaise

Closed Sandwiches

Warm Chicken tortilla wrap of the day, €7.50
ask your server for today's flavour

Foccaica bap €7.50
Filled with smoked turkey, tomato relish and Swiss cheese

Brie cheese crust €7.50
Melted brie cheese, smothering a sweet onion jam on grilled yeast bread

(The above closed sandwiches are served with house salad and chunky maris piper chips)

Sambo's

Freshly made selection of Open and closed Sandwiches on rustic brown or white bread €5.95

(Just ask your server)

Lj's turkey club sambo with streaky rashers €9.95

Organic Smoked Ballycotton Salmon, €7.95
Served with a lemon scented horseradish sauce and our house made Guinness bread

From the Grill

10oz Dry aged sirloin steak, © **€24.95**

Sourced from Bandon in County Cork, cooked to your liking and served with French fries, baked onions, rosemary and a Shiraz and crushed peppercorn syrup

8oz Fillet steak **€26.95**

8oz fillet steak cooked to your liking with a shaved fennel, dried chilli and orange salad, horseradish paste and French fries

Fish and Chips, **€14.95**

North Atlantic Cod in a crisp beer batter, Bacon and green pea puree, chunky Maris piper chips, lime tartar sauce

Stuffed Chicken Ballontine **€12.95**

De boned leg of chicken, stuffed with sausage meat, cranberry and lemon, oven baked and served with garlic butter mash and a cranberry infused jus

Confit of duck **€14.95**

Confit of duck, cooked in duck fat, crisped in the oven and served with slow roast shallots, and oven baked balsamic potato skins

Halibut and shrimp béchamel lasagne **€14.50**

Atlantic halibut cooked in white wine with leek, garlic and onion, layered with lasagne and a shrimp pureed béchamel sauce

Penne con Bolognese

Penne pasta buttered and tossed in a mince meat and tomato stew, finished with pecorino cheese

Thai red curry **€12.95**

Thai red chicken curry served with lemon rice

Burgers/ Hot Sandwiches

Grilled five spiced chicken burger, **€15.95**

Marinated in a house five spice selection and served with a refreshing tzatziki sauce

Louis' house made beef burger, **€14.50**

Served on toasted brioche, with crispy French fried onion rings and a brie cheese melt, if you'd prefer it in a bap, just ask!!

Or

Mushroom a la crème

Louis' homemade burger with a mushroom and crème reduction **€15.95**

Shredded BBQ Shoulder of beef sandwich **€15.95**

Slow roast shoulder of beef, shredded from the bone and marinated in our house BBQ sauce

(All Burgers/Hot Sandwiches are served with Chunky Maris Piper Chips, mixed baby leaves and tomato Relish)

Vegenomic's

Cheese and onion gratin (V)

€14.50

Potato, creamed spinach and onion gratin with Reblonchon cheese, served with autumn leaves and a toasted seeds

Kadu Dalcha, (V)

€13.50

A mixture of lentil, pumpkin and dhal, cooked with ginger, chilli and garam masala, served with warm Naan bread

Pastry

Warm house made scones

€4.50

Served with strawberry jam, clotted cream and salted butter

Selection of tea cakes

€4.50

Lemon drizzle cake, tea brack, carrot and walnut loaf, served with a cinnamon butter

Baked vanilla Cheesecake

€4.50

With star anise poached mandarin compote

Warm apple and berry crumble

€4.50

Vanilla mascarpone cream

© denotes Coeliac Friendly

(V) Denotes Vegetarian Friendly

(If there is anything that takes your fancy and is not on our menu or if you have any dietary requirements, please tell your server and our kitchen will try their best to accommodate you)