

## Starters

Soupe du jour (V) (C) 5.00

Traditional French Bouillabaisse ( Seafood Stew ) (C)

6.95

Poached Pear and Blue Cheese Salad (V) (C)

6.00

with Port Dressing

**Recommended wine: Anjou Rouge, Domaine de Montgillet, 2008 (Loire Valley) €6.00/Glass**

Home Rolled Black Pudding stuffed with Toulouse Sausage

8.50

served with Cognac and green Peppercorn Sauce

**Recommended wine: Côtes de Duras, Domaine des Allegrets, 2006 (South of France) €5.50/Glass**

Wexford Crab Meat (C)

9.00

with Celery Puree, Green Apple Coulis

**Recommended wine: Bourgogne Aligote, Domaine Borgnat, 2007 (Burgundy) €6.00/Glass**

Homemade Foie Gras Terrine with Fig Chutney (C. without Toast) 9.00

**Recommended wine: Domaine des Allegrets, "Champs de Bourg" 2007 (South of France) €7.00/Glass**

Confit of Rabbit

7.95

wrapped in a Rouleau de Printemps with Dijon Mustard Cream.

**Recommended wine: Côtes du Rhone, Domaine Croze, (South West)**

**€5.00/Glass**

**Pan fried Paprika Smoked Scallops and Dublin Bay Prawns (C)**

**9.95**

with Goats Cheese and Black Olive stuffed Vine Tomatoes

**Recommended wine : Pinot Grigio, Borgo Boschetto 2008 ( Veneto)**

**€6.50/Glass**

**Whole Baked Camembert (to share) (V)(C. without croutons)**

**10.95**

**Recommended wine: Domaine de Cressance, Myriades, Grenache, Chenanson 2007 (South East)**

**€6.50/Glass**

**Trio of Wexford Salmon (C)**

**9.00**

**Recommended wine: Quincy, Domaine Mardon 2008 (Loire Valley)**

**€7.00/Glass**

# Main Courses

## Pan Fried John Dory (C)

25.95

with a garden Pea Sauce

**Recommended wine: Quincy, Domaine Mardon 2008 (Loire Valley)**

€7.00/Glass

## Salmon "en Papillote" (C)

20.00

with Green Beans, Prawns and Champagne

**Recommended wine: Domaine de Cressance, Myriades Rose, 2008 (South East)**

€6.00/Glass

## Fillet of Hake (C)

22.95

with Chorizo Mash and a Roast Vine Tomato Sauce

**Recommended wine: Cotes de Duras, Domaine des Allegrets, Sauvignon Blanc 2009 (South West)**

€5.00/Glass

## Pan Fried Sea Bass (C)

22.95

with Lemon Beurre Blanc

**Recommended wine: Bourgogne Aligote, Domaine Borgnat, 2007 (Burgundy)**

€6.00 /Glass

## Pan Fried Ostrich Medallions (C)

25.95

with wild Mushrooms and Madeira Reduction

**Recommended wine: Domaine de Cressance, Myriades, 2007 (South East)**

€6.50/Glass

## Rack of Spring Lamb (C)

26.95

Served with Fondant Potato and Blue Cheese Cream

**Recommended wine: Cotes de Duras, Cabernet Sauvignon, Domaine des Allegrets, 2006 (South West)**

€5.50/Glass

## 8oz fillet of Beef (C)

25.95

with Aubergine Caviar and burgundy jus

**Recommended wine: Cotes de Duras, Domaine des Allegrets,"Voyage d'Oenos" 2006 (South West)**

€7.00/Glass

## Cornfed Supreme of Chicken (C)

17.95

with Spinach and Haricot Bean Cream

**Recommended wine: Anjou Rouge, Domaine de Montgilet, 2008 (Loire Valley)**

€6.00/Glass

Spinach and Ricotta Tortellini in Pesto Cream (V) 15.95

Recommended wine: Pinot Grigio, Borgo Boschetto 2008 (Veneto)

€6.50/Glass

Portobello Mushrooms stuffed with roast Red Pepper and Gruyere Cheese (V)

16.95

with Béarnaise Sauce

Recommended wine: Côtes du Rhone, Domaine Croze, 2008 (Rhône Valley)

€5.50/Glass

Side order of Chips

3.00

(C) Coeliac friendly

(V) Vegetarian Option

The Beef, Lamb and Chicken served in "Le Tire Bouchon" are 100% Irish

All Seafood served in "Le Tire Bouchon" are Supplied by James Meylers 100% Irish

# Dessert Menu

Brandied Prune Soufflé with Gingerbread Ice Cream

8.00

**Recioto di Soave DOCG 2006**

**€11.00/Glass**

**Recommended Coffee: Brazil Sul de Minas (Brazil)**

**€2.50**

Warm Chocolate Fondant with Vanilla Cream

8.00

**Maury “La Cerisaie”, Domaine des Schistes 2006**

**€8.00/Glass**

**Recommended Coffee: Kitale (Kenya)**

**€2.50**

Pistachio and Hazelnut Baked Alaska

8.00

**Domaine des Allegrets “champ du bourg” 2007**

**€7.00/Glass**

**Recommended Coffee: Blue Mountain (Jamaica)**

**€3.50**

Traditional Crème Brulee

8.00

**Monbazillac, Domaine du Haut Montlong 2005**

**€6.00/Glass**

**Recommended Coffee: Guadeloupe Bonifleur (Guadeloupe)**

**€2.50**

Crepes Suzettes with Cointreau and Orange Parfait

8.00

**Côteaux de l’Aubance, Domaine de Montgilet, 2007**

**€9.00/Glass**

**Recommended Coffee: Moka Sidamo (Ethiopia)**

**€2.50**

Selection of French and Irish Cheese

9.00

**LBV Port, Quinta Da Gaivosa, 1999**

**€6.00/Glass**

**Recommended Coffee: Malabar Moussone (India)**

**€2.50**

As this is a 5 course meal it must be  
ordered by the whole table.

### Aperitif

Domaine des Cassagnoles, colombard 2009,  
south west of France

Or

Domaine des Allegrets , Cabernet Sauvignon  
2006,  
South West of France

### Starters

Soupe du jour

Homemade Chicken Liver Parfait  
with Red Onion Marmalade

Warm Goat Cheese and Bacon Salad

Wexford Mussels  
Cooked in White Wine and Shallots

Poached Pear and Blue Cheese Salad with Port  
Dressing

### Sorbet

## Main Courses

Corn-fed Chicken Supreme  
with Mash Potatoes, Mushroom and Spinach Sauce

Sirloin Steak  
with Homemade Chips and Green Peppercorn sauce or  
Garlic Butter

Pork Neck Fillet  
with Mash Potatoes and Wholegrain Mustard Jus

Oven Baked Cod  
with Lemon and Parsley Sauce

Spinach and Ricotta Tortellini in Pesto Cream

Side of Vegetable or Potatoes supplement	€2.00
Homemade Chips supplement	€3.00

## Desserts

Warm Chocolate Brownie

Warm Crepes with Vanilla Ice Cream and Butterscotch  
Sauce

Breton Pudding with Vanilla ice-cream

Profiteroles with Vanilla Ice Cream and Chocolate Sauce

Selection of Ice Cream  
( Choice of Vanilla, Pina Colada, Strawberry Ripple, Mint  
and Chocolate, Coconut, Rum and Raisin, Red Bull)

## Tea/Coffee

€25.95

# Starters

Soup of the Day

Warm Goat's Cheese and Bacon Salad

Homemade chicken liver parfait, with red onion marmalade

Smoked Salmon Salad with red onion and caper salsa

Home Rolled Black Pudding stuffed with Toulouse Sausage  
served with Cognac and Green Peppercorn Sauce

# Main Courses

Irish Sirloin Steak  
with homemade chips and green Peppercorn Sauce

Irish Supreme of Corn-fed Chicken,  
With a Spinach and haricot Bean Cream

Oven baked cod  
With roast cherry vine tomato sauce

Fillets of John Dory with garden Pea sauce

Confit of duck leg with wild Irish mushroom sauce

Spinach and Ricotta Tortellini in Pesto Cream

# Desserts

Traditional Crème Brulee

Crepes with vanilla ice-cream and butter scotch sauce

Warm Chocolate and mixed nut brownie, chocolate ice-cream

Profiterole filled with homemade honeycomb cream, chocolate sauce

Baked Alaska

Selection of homemade ice-creams

Tea/Coffee

€35.00