

Main Courses

Pan Fried John Dory (C)

€23.95

With Lemon and Chive Mash and Sauce Beurre Blanc

Recommended wine: Côtes de Gascogne, Domaine des Cassagnoles, Colombard 2009 (South West) €5.50/Glass

Pan Seared Tuna Steak (C)

€21.95

With a Mango Salsa

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

€5.50/Glass

Fillet of Hake (C)

€22.95

With Chorizo Mash and a Roast Vine Tomato Sauce

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

€7.50/Glass

Oven Baked Baramundi (C)

€22.95

With Warm Olive and Spring Onion Crushed Potatoes and a Sauce Vierge

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

€7.00/Glass

Barbary Duck Breast (C)

€22.95

With Caramelized Kumquat Sauce

Recommended wine: Bourgogne Pinot Noir, Domaine Borgnat 2008 (Burgundy)

€7.00/Glass

Venison Steak (C)

€26.95

Served with Fondant Potato, Buttered Bacon and Cabbage and a Juniper Berries Jus

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

€6.50/Glass

8oz fillet of Beef (C. without croutons)

€26.95

Traditional Fillet of beef Rossini, with fresh Foie Gras and burgundy jus

Recommended wine: Chateau Rouquette, Bordeaux Superieur, 2006 (Bordeaux)

€7.50/Glass

Cornfed Supreme of Chicken (C)

€18.95

With Duck Rillettes served with Spinach and Mushroom Sauce

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

€5.00/Glass

Roasted Red Pepper and Goat Cheese Tartlet (V)

€14.95 With Rocket and Pesto Salad

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

€5.00/Glass

Wild Irish Mushrooms and Brie Parcels with Madeira emulsion (V)

€16.95

Recommended wine: Côtes de Gascogne, Dom des Cassagnoles, Cab Sauvignon 2006 (South West) €5.50/Glass

Extra portion of vegetable and Potatoes €2.00

(C) Coeliac friendly

(V) Vegetarian Option

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