

Gullivers

DINNER MENU



Chicken & Wild Mushroom Ballontine, €8
Wasabi Crème Fraiche & Mixed Organic Leaves.

Poached Salmon Rillettes, €8
Organic Leaves, Saffron Aioli & Caper Berries.

Organic Chicken Liver Pâté, €8
Toasted Brioche & Mixed Leaf Salad.

Wild Atlantic Fish Cakes, €9
Mixed Garden Leaves & Béarnaise Sauce.

Organic Roast Vegetable Soup, €7
Fresh Herbs.

Goats Cheese, Filo Tartlet €8
Raisin Relish, Organic Leaf Salad



Main Course

Roasted Striploin Hereford Beef, €18
Confit Tomato, Gratin Potato
Grilled Asparagus Wrapped in Parma Ham, Pan Jus.

8oz Sirloin of Beef, €25
Confit shallot, Portobello Mushroom, Baby Carrot
Supplement €5.

Grilled Fillet of Seabass, €23
Soused Fennel, Sprouting Broccoli,
Tomato & Caper Salsa.

Grilled Lamb Cutlets €24
Champ Potato French Bean & Pearl Onion, Rosemary
Jus

Pan -Fried Fillet of Monkfish, €24
Mussel & Clam Meat Fondue.
Supplement €4.

Spinach & Ricotta Tortellini, €18
Sun Blushed Tomato, & Parmesan Cream Sauce.

All Main Courses are Served with Red Cabbage & Saute Potatoes.



Side Dishes €3.50

Grilled Asparagus with Hollandaise Sauce.
Beer Battered Onion Rings.
Sauté Onions.

Melange of Fresh Vegetables.
Sauté Mushrooms.
Hand Cut Chips & Garlic Mayonnaise.



Full Dinner Menu €39.95 (Incl. Tea or Coffee)

Please ask your server for alternative Coeliac, Vegetarian or Vegan options
All our suppliers are of local produce where possible & all Meat Served is of Irish Origin