

Enjoy the journey

Summer Season Menu 2019

Menu of the Day Three course 22.95€, Two course 19.95€

All main courses served with seasonal vegetables/side salad, your choice of potatoes or rice & dressed with basil oil & balsamic cream.

All our steaks are sourced from South America and cooked over a charcoal grill. Bread & Alioli 1€.

Menu of the Day - Starters Menus of the Day - Mains

A La Carte Steakhouse Menu



8oz Rump Steak 16.95€
Tasty rump steak cooked to perfection. (12oz 20.95€)



8oz Sirloin Steak 20.95€
Tasty, flavourful, and cooked to your liking. (12oz 26.95€)



8oz Ribeye steak 20.95€
The steak with the most flavour cooked perfectly the way you like it. (12oz 26.95€)



6oz Fillet Steak 21.95€
Tenderest cut of beef char-grilled to perfection. (10oz 28.95€)



Steak Sauces 2.50€
Home-made steak sauce, choose from Pepper, red wine, Diane, blue cheese or barbecue.



Side Orders 2.50€
Onion rings, garlic bread, sautéed mushrooms, mash, rice or chips.



Surf N Turf 4.00€
Turn any steak into a surf 'n turf with pan fried king prawns.



BIG STEAK!
If you would like a larger cut of steak please ask for a price!



Three Course 22.95€

Starter main & dessert



Tomato & Basil Soup V
Chef's delicious homemade soup served with crusty bread.



Garlic Bread V
Fresh toasted bread smothered in classic fresh garlic butter.



Cream of Garlic Mushrooms V
Scrumptious sautéed mushrooms in a cream and garlic sauce.



TOP PICK Cajun Fish Cakes -
Two Cajun spiced fish cakes with a sweet chilli dip.



Barbecue Spare Ribs -
Tender slow roasted pork ribs, marinated in our special barbecue sauce.



Chicken Goujons -
Strips of chicken breast, coated in breadcrumbs, deep fried and served with a garlic dip.



Breaded Camembert V
Deep fried and served with a cranberry dip.



Duck Spring Rolls -
With a sweet chilli dip, salad garnish and a balsamic dressing



Garlic King Prawns -
suppliment +4.00€
Large whole shell on king prawns sautéed in garlic butter



Two Course 19.95€

Main & starter or dessert



Tomato Mozzarella Salad V
Fresh sliced tomatoes and Buffalo mozzarella with fresh basil and drizzled with olive oil & balsamic



Trio of Pâtés -
Iberian ham, herb and peppered pâtés served with toast and a red onion marmalade



Battered Calamari -
Rings of battered squid, deep fried and served with a garlic dip



Prawn Cocktail -
Fresh prawns on a bed of lettuce with classic Marie-rose sauce dusted with paprika



Grilled Goats Cheese Tartlet V
Home-made tartlet filled with melted goats cheese glazed with red onion chutney & balsamic



TOP PICK Classic Black Pudding Tower -
Black pudding layered with caramelised red onion & topped with apple & pear chutney.



Beef Carpaccio -
Served with rocket, cracked black pepper and Parmesan shavings



Smoked Salmon Salad -
Norwegian smoked salmon on a bed of lettuce with a lemon mayonnaise



Pan Fried Scallops -
suppliment +5.50€
Served on a bed of pureed peas with lardons of bacon



8oz Rump Steak -
A tasty rump steak, char-grilled to your liking & served with tomato & side salad. Add a home-made sauce for just 2.50€ extra.



Cajun Chicken -
Chicken breast cooked in a tomato and chilli flake salsa.



TOP PICK Chicken Panels Style -
Breast of chicken with a garlic, mushroom and cream sauce



Barbecue Spare Ribs. -
Our tender pork ribs are marinated in barbecue sauce and slow roasted.



1/2 Roast Chicken -
Tender chicken roasted with rosemary and served with a red wine gravy



Risotto V
Freshly made mushroom and asparagus risotto



Pan Fried Tuna Fillet Steak -
Tuna fillet steak, pan fried and served with a creamy pepper sauce



Lamb Shank supplement +4.95€ -
Slow roasted lamb shank with a minted gravy.



Sirloin Steak supplement -
Tasty, flavourful, cooked to your liking. 8oz + 4,95€ 12oz +9.95



Fillet Steak supplement -
Tenderest beef cut char-grilled to perfection. 6oz + 5,95€ 10oz +12.95



TOP PICK Hunters Chicken -
Breast of chicken, wrapped in bacon, stuffed with cheese, barbecue sauce and roasted



Herb Crusted Cod -
Oven baked cod coated with basil, dill & chives with a prawn, white wine & cream sauce



Beef Bourguignon -
Chunks of tender beef steak, slow cooked in a red wine sauce with mushrooms and shallots



Breaded Chicken Escolope -
Juicy breaded chicken breast with a garlic mushroom sauce



Pork Steak -
A 100z pork steak served with a creamy green peppercorn sauce



Penne Arrabiata vegetarian or chicken V
Penne pasta in a spicy tomato sauce with garlic, chilli flakes, oregano and olive oil



Roasted Duck Confit -
Quarter of a roasted duck confit with a fruit of the forest compote



Sides & Steak Sauces 2.50€
Onion rings, garlic bread, sautéed mushrooms, mash, rice or chips. Sauces: Pepper, red wine, Diane, blue cheese or barbecue.



Ribeye Steak supplement -
The most flavour cooked the way you like it. 8oz + 4,95€ 12oz +9.95



Surf 'N Turf 4.00€
Turn any steak into a surf 'n turf with pan fried king prawns.