



Sélection de la Mer Huîtres

Doon Castle Oysters

€3/each or six for €16

Naturelle: on crushed ice with lemon and shallot dressing

Tosazu: on crushed ice with lemon, Japanese style
with pickled ginger

Wild Atlantic Seafood Taster 24.00

Two Dooncastle Oysters with a lemon and
shallot dressing, four chilled Atlantic
langoustines, Marie Rose, Irish whiskey cured
Connemara salmon with breads

Langoustine 16.00

Six whole prawns grilled with garlic and chive butter

Coquilles Saint Jacques 14.00

Scallops Provençal, roasted vine tomato

Gravlax 14.00

Jameson Black Barrel cured salmon, baby caper,
dill and shallot salsa

Plateau de Fruits de Mer 36.00 / 70.00

Mixed platter with two Doon Castle Oysters, poached
king prawns, Connemara smoked salmon,
poached salmon, smoked mackerel pate, Savoy soda bread

HOMARD

Whole Grilled Lobster 55.00

grilled with citrus garlic butter, ruculla salad, parmesan
shavings, pommes frites & Hollandaise sauce
(min. weight 900g / subject to seasonal availability)



Hors d' Oeuvres

Steak Tartare 14.50

Raw Black Angus matured beef fillet, capers,
Dijon mustard, raw quails egg
and toasted sourdough

Parfait de Canard & Foie Gras 13.00

Cumberland sauce and toasted brioche

Salade Caesar 12.00

Baby gem, Reggiano cheese, smoked
pancetta, anchovy dressing and egg

Salade de Fromage de Chevere 12.00

St Tola goats cheese, butterhead lettuce,
beetroot, mango, raspberry dressing

Salade Niçoise 12.50

Flaked grilled tuna, French beans, olives,
new potatoes, egg, red onion
and Dijon vinaigrette

Soupe du Jour 8.50

Today's vegetarian soup of the day

Soupe à l'oignon Française 8.50

Caramelised onion soup with
Gruyere cheese baked crouton

Plats Principaux

Rôti de Canard 29.00

Half Silverhill roast duck, lyonnaise
potatoes, red onion jam, French beans
and veal jus

Daube de Boeuf Bourguignon 28.00

Cassoulet of beef with smoked pancetta,
root vegetables, mushrooms and red wine,
served with pomme puree

Escalope de Veau Milanaise 34.00

Breaded Veal escalope, seasoned
rocket and parmesan, mushroom
sauce, fried egg, pommes frites

Saumon Poele 28.00

Grilled salmon, tomato risotto, grilled
asparagus, sorrel cream and olive tapenade

Sole Meuniere 40.00

Whole black sole, pan-fried with lemon
and caper butter, steamed dill potatoes

Flétan Rôti 33.00

Pan roast halibut, chorizo crushed potatoes,
sauteed spinach, lemon balm cream sauce

Le Burger 25.00

Angus beef burger, Roquefort cheese, confit
onions, toasted brioche bun and pommes frites

Tortellini's aux Champignons 25.00

White truffle and mushroom pasta,
asparagus tips and spinach cream



Pièces du Boucher

Entrecote Frites 34.00

Grilled 10oz Sirloin Steak,
Pommes frites, sauce of your choice

Filet de Boeuf 39.00

Grilled 10oz centre cut fillet steak,
Pommes frites, sauce of your choice

Coq au Vin Blanc 27.00

Pot roast chicken supreme, podded peas, rosemary,
rissole potatoes, white wine cream

14oz Rib Eye Steak 36.00

Pommes frites, sauce of your choice

Chateaubriand Pour Deux 75.00

Thick cut 20oz tenderloin steak for two served,
Pommes frites and two sides of your choice,
sauce of your choice

Rôti d'Agneau 35.00

Calvey's lamb rump, celeriac, presseed potato,
balsamic, honey roast root vegetables, mint jus

Garnitures

Pommes Frites ~ Épinards à la Crème ~ Pommes Gratin ~ Jardinière de légumes ~ Pommes Purée ~ Champignons

€6.00