

12:30PM TO 9:30PM



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Sélection de la Mer

Huîtres

Dooncastle Oysters
Six for €22 or twelve for €40

Freshly shucked oysters, served on crushed ice, with lemon and shallot dressing



Wild Atlantic Seafood Taster 29.00

Two Dooncastle oysters, with a lemon and shallot dressing, four chilled Atlantic crevettes, Marie Rose sauce, Irish whiskey cured Connemara salmon, with soda bread

Moules Marinière 16.50

West coast Irish mussels in a white wine, parsley and cream sauce, served with toasted sourdough

Coquilles Saint Jacques 17.50

Scallops Provençal, roasted vine tomato and veal jus

Gravlax 16.00

Jameson Black Barrel cured salmon, baby capers, dill and shallot salsa, with soda bread

Salade Niçoise 16.00

Grilled tuna, French beans, olives, new potatoes, quail's egg, red onion and a Dijon vinaigrette

AT THE LIBRARY

Hors d'Oeuvres

Steak Tartare 16.50

Raw black angus matured Irish beef fillet, capers, Dijon mustard, raw quail's egg, and toasted sourdough

Parfait de Canard & Foie Gras 14.50

Cumberland sauce and toasted brioche

Salade César 14.00

Baby gem, Reggiano cheese, smoked pancetta, anchovy dressing and quail's egg

Salade de Chèvre 14.00

St. Tola's goat cheese, butterhead lettuce, roasted pecans, beetroot, mango, and raspberry dressing

Soupe du Jour 8.50

Today's vegetarian soup of the day

Soupe à l'Oignon Française 9.50

Caramelised onion soup with a Gruyère baked crouton

Plats Principaux

Rôti de Canard 35.00

Half Silverhill roasted duck, lyonnaise potatoes, red onion confit, French beans and duck jus

Escalope de Veau Milanaise 38.00

Breaded veal escalope, seasoned rocket, Parmesan, mushroom sauce, with a fried egg, and pommes frites

Saumon Poêle 33.00

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

Sole Meunière 49.00

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

Prawn Linguine 33.00

Linguine tossed in our luxurious lobster and prawn bisque

Le Burger 28.00

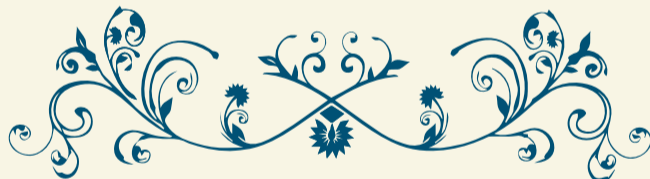
9oz Irish beef burger, Monterey Jack, confit onions, toasted brioche bun and pommes frites

Tortellini aux Champignons 29.00

White truffle and mushroom pasta, asparagus tips and spinach cream

Suprême de Poulet 32.00

Leek & smoked bacon mousseline, charred tenderstem broccoli, morels and mushroom cream sauce



Les Fruits de Mer



Grilled Carrigaholt Lobster 75.00

Whole lobster with garlic butter, served with a rocket salad and pommes frites (min. weight 800g/ subject to seasonal availability)



Chilled Plateau de Fruits de Mer 75.00

Mixed platter with four Dooncastle oysters, poached king prawns, Connemara smoked salmon, poached salmon, smoked mackerel paté and Savoy soda bread

Pièces du Grille

Entrecote Frites 39.00

Grilled 10oz Irish sirloin steak, served with pommes frites and a sauce of your choice

Fillet de Boeuf 46.00

Grilled 8oz centre cut Irish fillet steak, served with pommes frites and a sauce of your choice

Chateaubriand Pour Deux

50.00 Per Person For Two Sharing

25oz Irish tenderloin steak for two served with pommes frites, three sides of your choice and accompanying sauces

Add 1/2 Lobster 45.00
Add 6 Garlic Prawns 15.00

14oz Irish Rib-Eye Steak 42.00

Grilled 14oz Irish rib-eye steak, served with pomme frites and a sauce of your choice

Rôti d'Agneau 36.00

Calvey's of Mayo lamb rump, gratin potato, roasted root vegetables, minted pea purée and port wine mint jus

Choose from: Café de Paris butter, Béarnaise, peppercorn cream, veal jus or garlic butter

Garnitures

Pommes Frites - Spinach à la Crème - Pommes Gratin - Jardinière de Legumes - Pommes Purée - Champignons Sautés
€6.50



AT THE LIBRARY

Some of our menu items contain allergens,
and some may contain nuts.



Please scan QR Code for more info.

All of our beef, chicken, lamb, pork, seafood, vegetables and salads are Irish and local where possible