

# *The Skillet Pot Restaurant*



The cooking pots dates to famine times were designed for use in the hearth.

All Homes in Ireland in the 1900's had a Skillet Pot which was their main method of cooking and fed quite large families. It is now an antique item and its concept holds many many memories of traditional story telling in Ireland while people sat around the hearth.

The song "Colcannon", also called "The Skillet Pot", is a traditional Irish song that has been recorded by many artists, It begins:

"Did you ever eat Colcannon, made from lovely pickled cream?

With the greens and scallions mingled like a picture in a dream.

Did you ever make a hole on top to hold the melting flake of the creamy, flavoured butter that your mother used to make?"

## *Table D'hote Menu*

### *Starters*

#### **Homemade Soup of the Day**

With fresh herb croutons and cream & a selection of breads

#### **Smoked Bacon & Grilled Black Pudding Salad**

With red wine poached pears, apple & cider vinaigrette

#### **Skillet Pot Chowder**

A selection of fresh fish, including salmon, cod, prawns, mussels & smoked haddock in a creamy chowder with a hint of fresh tarragon

#### **Tomato and Basil Bruschetta**

Diced Roman tomatoes with fresh basil & garlic, bound in extra virgin oil and served on toasted homemade griddle bread

#### **Fresh Atlantic Mussel Pot (€2 supplement)**

Cooked in white wine garlic & spring onion sauce. Placed in a Skillet Pot, with brown bread & lime wedge

#### **Kung Po Calamari**

Strips of calamari, spring onion & red chilli, cooked in tempura batter and bound in a light kung po sauce and salted peanuts

### *Main Course*

#### **Roast of the Day**

With mash potato & garden vegetables

#### **Pan Fried Rump of Lamb (€5 supplement)**

Cooked to your liking on creamed savoy cabbage served with pan juices

#### **The Skillet Pot Pie**

Tender chunks of chicken fillet, with wild mushrooms, sweet potatoes and shallots in a white wine sauce with a puff pastry lid

#### **Slow Roasted Mixed Vegetables**

Booked in tomato & basil, placed on a bed of boiled rice

#### **Grilled 8oz Sirloin Steak (€5 supplement)**

Cooked to your liking and served with sautéed onions, mushrooms & fries, garlic butter or pepper sauce

#### **Poached Fillet of Fresh Salmon**

Cooked in white wine & onion court bouillon, topped with tomato salsa, lemon & chive beurre blanc

#### **Selection Of Desserts**

Please ask your server for Dessert Menu

*Starters*

**Homemade Soup of the Day**

With fresh herb croutons and cream & a selection of breads

€5.50

**Tandoori Spiced Chicken Caesar Salad**

Served with mixed leaves & fresh herb croutons bound in homemade Caesar dressing served in a poppadom basket topped with strips of tandoori spiced chicken fillet & shaved parmesan cheese

€8.50

**Skillet Pot Chowder**

A selection of fresh fish, including salmon, cod, prawns, mussels & smoked haddock in a creamy chowder with a hint of fresh tarragon

€8.50

**Irish Smoked Salmon & Atlantic Prawn Salad**

On mixed leaves, red onion & capers, served with homemade griddle bread, marie rose dressing

€8.00

**Kung Po Calamari**

Strips of calamari, spring onion & red chilli, cooked in tempura batter and bound in a light kung po sauce and salted peanuts

€8.50

**The Skillet Pot Shellfish**

Fresh mussels, prawns & crab claws cooked in white wine, garlic & chives. Served with toasted griddle bread for dipping

€9.50

**Sundried Tomato, Pickled Courgette & Goats Cheese Salad**

On mixed seasonal leaves, house dressing

€7.50

**Smoked Bacon & Grilled Black Pudding Salad**

With red wine poached pears, apple & cider vinaigrette

€7.50

**Tomato and Basil Bruschetta**

Diced Roman tomatoes with fresh basil & garlic, bound in extra virgin oil and served on toasted homemade griddle bread

€7.50

**Fresh Atlantic Mussel Pot**

Cooked in white wine garlic & spring onion sauce. Placed in a Skillet Pot, with brown bread & lime wedge

## *A La Carte Menu*

### *Side Dishes - €4*

Colcannon  
French Fries  
Spicy Potato Wedges  
Sautéed Onions / Mushrooms  
Selection of Seasonal Market Vegetables  
Mixed Side Salad  
Deep Fried Onion Rings  
Garlic Bread  
Steamed Rice

### *Desserts*

#### **Warm Chocolate Fondant**

Delicious Dark Chocolate Fondant baked with a gooey chocolate centre and served with vanilla ice-cream. A perfect combination  
€7.00

#### **Eton Mess**

Homemade Meringue with fresh blue-berries and raspberries folded into fresh whipped cream and dressed with fruit coulis  
€7.00

#### **White Chocolate & Whiskey Cheesecake**

Only for grown - ups. Jameson Irish whiskey founded in rich Irish cream and white chocolate to make a truly decadent cheesecake  
€7.00

#### **Selection of Ice Cream**

In a Tuille Basket with Chantilly cream & fruit coulis  
€7.00

#### **Homemade Bread & Butter Pudding**

Given a tropical twist with the addition of coconut apricots & banana. Served with a jug of crème Anglaise. A house favourite  
€7.00

#### **Homemade Creme De Menthe Pannacotta**

Lemon pannacotta with dairy cream & fresh fruit coulis  
€7.00

## *A La Carte Menu*

### *Main Courses*

#### **Pan Fried Rump of Lamb**

Cooked to your liking on creamed savoy cabbage served with pan juices

€26.00

#### **Grilled 80z Sirloin Steak**

Cooked to your liking and served with sautéed onions, mushrooms & fries, garlic butter or pepper sauce

€25.00

#### **Baked Fillet Of Stuffed Chicken**

Stuffed with spinach & mozzarella cheese, wrapped in smoked bacon, mushroom & white sauce

€18.00

#### **The Skillet Pot Pie**

Tender chunks of chicken fillet, with wild mushrooms, sweet potatoes and shallot in a white wine sauce with a puff pastry lid

€18.00

#### **Pan Fried Fillet of Hake**

Placed on buttered spinach, champ potato, white wine & lemon sauce

€19.00

#### **Grilled Sea Bass Fillets**

Grilled Sea Bass fillets on a bed of sautéed potatoes with chorizo, baby spinach and toasted hazelnuts and black olives. Served with dill beurre blanc

€25.00

#### **Broccoli, Pea & Green Onion Risotto**

Finished with a duo of parmesan & mozzarella cheese

€18.00

#### **Slow Roasted Mixed Vegetables**

Cooked in tomato & basil, placed on a bed of boiled rice

€18.00

#### **Poached Fillet of Fresh Salmon**

Cooked in white wine & onion court bouillon, topped with tomato salsa,

## *Wine List*

### *White Wines*

Bottle

Chile

#### **CHILENSIS Sauvignon Blanc**

€23.00

Tropical & citrus fruit aromas with subtle herbaceous notes characteristic of the variety. The fresh & fruity palate has balanced acidity & a fruity finish.

Chile

#### **CHILENSIS Chardonnay**

€23.00

Creamy & persistent palate with fresh & well-balanced acidity. Tropical fruit aromas such as pineapple as well as peaches & a light touch of vanilla.

Italy

#### **ANDANTINO Pinot Grigio**

€24.00

On the nose, it is fresh with light citrus & herbaceous aromas, On the palate, it presents a refreshing acidity & a light body.

Spain

#### **REAL COMPANIA Verdejo**

€25.00

Vibrant & fine, balanced & with very fresh fruit notes. Very penetrating nose, with tropical fruit aromas as scents of herbs & white flowers. A pleasing & long taste, with a nice bitter touch at the end.

New Zealand

#### **RABBIT ISLAND Sauvignon Blanc**

€30.00

Fresh & vibrant with crisp varietal characters & beautiful, mineral acidity. Appealing fresh seasonal hop notes with nettle & gooseberry flavours come through on the palate & linger with a mineral thread of natural acidity.

### *Sparkling*

Bottle

Spain

#### **REINA VERDEJO Frizzante**

€28.00

The nose is pleasant & fruity, with good intensity. It has a fresh flavour, & to the palate the wine is pleasant & harmonious.

Italy

#### **FOSSILI PROSECCO Frizzante**

€32.00

A light, fresh wine that has a nicely-balanced structure, lightly floral aromas & attractive fruit flavours. Perfect as an aperitif.

### **ALLERGEN ADVICE**

**All wines on the list contain sulphites**

## *Wine List*

### *Red Wines*

Bottle

Chile

**CHILENSIS Cabernet Sauvignon**

€23.00

The well-balanced palate shows good structure, volume & harmony between the fruitiness & smoky flavours. Aromas of ripe red fruit such as strawberries with notes of chocolate & vanilla.

Chile

**CHILENSIS Merlot**

€23.00

Mild palate with good structure & complex harmony between its red fruit & sweet spices. Notes of cherries & raspberries together with vanilla.

Spain

**AUTENTICO Tempranillo**

€24.00

Rounded & well-structured, this is an appealing wine in which the hints of red fruit stand out & persist on the palate. Raspberry & blackberry notes.

Italy

**IL PORTONE Montepulciano**

€25.00

Markedly spicy on the nose with a slight chocolaty edge; the bouquet reveals a pleasant scent of plum & ripe cherry. Just the right note of acidity & well-balanced body.

Argentina

**SANTA ANA Malbec**

€26.00

Intense aromas of fruits such as plums & cherries, well-balanced in the mouth, soft & nice finish.

Australia

**RYHTM & RHYME Shiraz**

€33.00

Aromas of spicy cherry & plum with some herbal notes. On the palate cherry & plum fruits, some spice & a hint of oak with good length & fine, soft tannins.

France

**LES JAMELLES Pinot Noir**

€32.00

Complex, rich & long on the palate, scents of red & black berries mixed with floral notes, together with hints of delicate wood & vanilla.

### *Rose Wines*

Bottle

Spain

**AUTENTICO ROSE Bobal**

€27.00

Fresh, fruity & balanced, smooth & with a long finish. Sweet notes on the palate such as strawberry