

# SKILLET POT



## RESTAURANT

### STARTER

#### Tandoori Spiced Chicken Caesar (A7, A9) €12.50

Mixed Leafy Salad Greens & Fresh Herb Croutons with Homemade Caesar Dressing served in a Poppadom Basket & topped with strips of Tandoori Spiced Chicken Fillet & Shaved Parmesan Cheese

#### Skillet Pot Chowder (A2, A4, A7, A9, A12) €12.00

A selection of Fresh Fish, including Salmon, Cod, Prawns, Mussels & Smoked Haddock in a Creamy Chowder with a hint of Fresh Tarragon

#### Kung Po Calamari (A1, A7, A5) €11.00

Strips of Calamari, Spring Onion & Red Chilli, cooked in a Tempura Batter and bound in a light Kung Po Sauce & Peanuts

#### Smoked Bacon & Grilled Black Pudding Salad (A1, A12, A10) €11.00

With Red Wine Poached Pears & Apple Cider Vinaigrette

#### Fresh Atlantic Mussel Pot (A12, A2, A1, A7) €13.00

Cooked in a White Wine Garlic & Spring Onion Sauce. Placed in a Skillet Pot with brown Bread & Lime Wedges

### VEGETARIAN/VEGAN

#### Homemade Soup of the Day (A7, A9) €7.00

With Fresh Herb Croutons, Cream & Breads

#### Tomato & Basil Bruschetta (A1.1) €11.00

Diced Roman Tomatoes with Fresh Basil & Garlic, bound in Extra Virgin Olive Oil & served on Toasted Homemade Griddle Bread

#### Tempura Tofu & Vegetables (A1.1) €13.50

Golden fried & served on a bed of Mixed Greens

### MAIN COURSE

#### Braised Lamb Shank (A7, A12) €30.00

On a bed of Traditional Irish Colcannon Potato with a Red Wine & Thyme Jus

#### Grilled 8oz Sirloin Steak (A7, A12) €36.00

Cooked to your liking & served with Sautéed Onions, Mushrooms & Fries with Garlic Butter or Pepper Sauce

#### The Skillet Pot Pie (A7, A12, A1.1) €23.00

Tender chunks of Chicken Fillet, Wild Mushrooms, Sweet Potatoes & Shallots in a White Wine Sauce with a Puff Pastry Lid

#### Pan Fried Fillet of Hake (A7, A12) €23.00

Placed on Buttered Spinach, Champ Potato, White Wine & Lemon Sauce

#### Grilled Sea Bass Fillets (A1.1, A7, A12) €30.00

On a bed of Sautéed Potatoes with Chorizo, Baby Spinach, Toasted Hazelnuts & Black Olives. Served with Dill Beurre Blanc

#### Roast of the Day €23.00

With Mash Potato & Garden Vegetables

### VEGAN MAIN COURSE

#### Tempura Battered Tofu & Sliced Veg (A1.1) €28.00

Golden fried & served on a bed of Mixed Greens

#### Red Lentil & Kidney Bean Pie (A9) €28.00

Diced Vegetables, Red Lentils & Kidney Beans in a Tomato & Garlic Sauce, topped with Pureed Sweet Potato

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### DESSERTS

<b>Apple &amp; Rhubarb Crumble</b> <b>(A1.1, A2, A3, A7)</b> Coated in light Vanilla Custard and Chantilly Cream	<b>8.50</b>	<b>Warm Chocolate Fondant</b> <b>(A3, A7, A1.1)</b> Delicious Dark Chocolate Fondant baked with a gooey Chocolate centre and served with Vanilla Ice-Cream. A perfect combination!	<b>10.00</b>
<b>Selection of Ice-Cream</b> <b>(A3, A7, A1.1)</b> Served in a Tuille Basket with Chantilly Cream and Fruit Coulis	<b>7.50</b>	<b>White Chocolate &amp; Whiskey Cheesecake</b> <b>(A1.1, A7, A12)</b> Only for grown - ups! Jameson Irish Whiskey folded in Rich Irish Cream and White Chocolate to make a truly decadent Cheesecake	<b>8.50</b>
<b>Eton Mess</b> <b>(A3, A7)</b> Homemade Meringue with fresh Blue- Berries and Raspberries folded into Fresh Whipped Irish Cream and dressed with Fruit Coulis	<b>10.00</b>		

### VEGAN DESSERT

<b>Chocolate Coconut Tart</b> <b>(A1.1)</b> Coated in a Tangy Wild Berry Coulis	<b>11.00</b>
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A1 - Gluten  
 (1.1 Wheat, 1.2 Rye, 1.3 Barley)  
 A2 - Crustaceans  
 A3 - Eggs  
 A4 - Fish

A5 - Peanuts  
 A6 - Soybeans  
 A7 - Dairy  
 A8 - Nuts  
 A9 - Celery

A10 - Mustard  
 A11 - Sesame Seeds  
 A12 - Sulphur Dioxide/Sulphates  
 A13 - Lupin  
 A14 - Molluscs