Margo's

STARTERS

Homemade soup of The Day (1, 3, 7, 11)

Steamed Mussels with a Thai Infused White Wine Sauce (1, 4, 7, 9, 11)

Clonakilty Black Pudding & Roasted Red pepper Salad (3, 7, 12)

Connemara Air Dried Ham & Soft Goats Cheese Bruschetta, Sundried Tomato Salsa, Herb Oil (1, 3, 7)

Prawn Pil Pil, Garlic Chilli & Coriander Oil, Garlic Toasted Breads (1, 4, 7, 9 12)

MAINS

Over Night Braised Beef, Chive Mash, Parsnip Shavings, Beef Jus (1, 7, 9, 12)

Pan Roast Supreme of Chicken, Herb Stuffing & Wrapped in Streaky Irish Bacon, Chive Mash, Arrabiata Sauce, Sauté Greens (7, 9, 12)

Grilled Seatrout, Gratin potato, Caper Salsa, Balsamic Glazed Samphire (64 7, 12)

Seafood Linguine with a Creamy White Wine Reduction (1a, 3,4, 7, 9, 12, 14)

Wild Mushroom Rissoto with Truffle Oil (1, 6, 9, 12)

Pan Fried Barberry Duck breast, Carrot & Orange Puree, crispy Parma Ham, Hot Honey & Soy Glaze (6, 7,, 12)

10oz Centre Cut Strip Loin

Served with Fries or Buttered Mash, Wild Mushrooms & Onions & Sauce of your Choice

Salsa Verde (4, 10, 12) Green Peppercorn Whiskey Sauce (3, 4, 7, 9, 12) Red Wine Reduction (7, 9, 12)

SIDES

Onion Rings | Rustic Fries | Sweet Potato Fries | Rosemary & Lemon Sauté Potatoes | Creamed Spinach Blue Cheese, Rocket & Red Onion Salad | Sauté Wild Mushrooms & Shallots

DESSERT

Amalfi Lemon Pannacotta, Ginger Crumb (1, 7)

Apple and Cinnamon Crumble, Crème Anglaise, Vanilla Ice Cream (1a, 3, 7, 8b)

Cheesecake of the Day Cheesecake and Ice Cream (1, 3, 7,8b)

Eton Mess, Mango and Passion Fruit

1. Gluten a-Wheat, 2. Crustaceans, 3. Eggs, 4.Fish, 5. Peanuts, 6. Soybeans, 7. Milk, 8. Nuts, 8a Pistachio, 8b Almonds, 8c Walnuts, 9. Celery, 10. Mustard, 11. Sesame, 12. Sulphur, 13. Lupin, 14. Molluscs