



STARTER

SOUP OF THE DAY

Served with a crusty roll (1-W,9,10) *GF option available.*

ROAST CHICKEN, BACON & PINE KERNEL SALAD

Garlic & parmesan dressed diced chicken and bacon pieces, served on a crispy baby gem salad. (3,8,9,11)

CHEFS FAMOUS WEST COAST ATLANTIC SEAFOOD CHOWDER

Fresh fish selection from along the West Coast of Ireland including prawns, mussels, clams, salmon, smoked coley & haddock (1-W,2,4,9,10,13) *GF option available.*

HANDCRAFTED DELIZIOSA BURRATA

Rocket leaves, sundried tomatoes, sea salt & balsamic.
Served with toasted garlic bread. (1-W, 6, 9, 11, 13) *GF option available.*

CHILLI & GARLIC PRAWN PIL-PIL

Served on a toasted ciabatta (1-W,2,4) *GF option available.*

BREADED BAKED BRIE WITH CRANBERRY SAUCE

Served with a honey & mustard dressed baby leaf salad. (1-W,3,9,11)

MAIN

14 HOUR SLOW BRAISED IRISH LAMB SHANK

Served with butter whipped potatoes, seasonal vegetables & red wine gravy. (9,10,13)

PIRI-PIRI CRUSTED BAKED SALMON & KING PRAWNS

Served with pan roasted potatoes, roast cherry tomatoes & Mediterranean vegetables. (2,4,10,11)

ROAST TURKEY WITH DONEGAL HAM

Served with mash potatoes, herb & onion stuffing & roast gravy. (1-W,9,10,13)

PATRICKS SIGNATURE BRAISED BEEF

Slow braised 10oz chuck of Irish beef with homemade Guinness and BBQ gravy.
Served with creamed potatoes & parsnip crisps (1-B,6,9,10) *GF option available.*

BUTTER BRAISED FREE RANGE CHICKEN BREAST

Creamed potatoes, roast carrots with a smoked bacon & pearl onion sauce. (9, 10, 13)

ROAST STRIPLOIN OF IRISH BEEF

Served with creamed potatoes, seasonal vegetables & roast gravy. (9,10)

DESSERT

WHITE CHOCOLATE & MADAGASCAR VANILLA CRÈME BRÛLÉE

Caramelised with dark muscovado sugar & served with homemade chocolate chip cookies. (1-W,3,6,9)

HOMEMADE TRIPLE CHOCOLATE BROWNIE

Made with a mix of dark & bittersweet chocolate, served warm with bourbon vanilla bean ice cream & rich chocolate ganache. (1-W,3,6,9)

VANILLA CHEESECAKE

Homemade cheesecake. Garnish changes daily. (1-W,6,9)

IRISH STRAWBERRY & FOREST BERRY SHERRY TRIFLE

Topped with dairy custard & whipped cream. *Gluten Free Available.* (1-W,3,6,9,13)

POTTED IRISH APPLE CRUMBLE

Served with a shortbread top, warm custard & vanilla ice cream. (1-W, 3,9)

SELECTION OF ICE-CREAM

Topped with fresh cream. (3,9)

€42.50
PER
PERSON

DINNER MENU

ALLERGEN KEY

GLUTEN = 1
CRUSTACEANS = 2
EGGS = 3

FISH = 4
MOLLUSCS = 5
SOYBEANS = 6

PEANUTS = 7
NUTS = 8
MILK = 9

CELERY = 10
MUSTARD = 11
SEASAME SEEDS = 12

SULPHITES = 13
LUPIN = 14
WHEAT = W
BARLEY = B