

- *Asparagus Velouté Soup served with Fresh Cheese Croûte* **v** €4.95
 - *Warm Salad of Shitake Mushrooms & Tiger Prawns in a Mustard Dressing* **c** €7.95
 - *Confit of Duck Salad with Peaches & Pink Grapefruit* **c** €7.50
 - *Fresh Mint & Bean Pâté with Crispy Olive Toast* **v** €4.75
 - *Cured Bayonne Ham & Aged Comté Plate with Rocket Salad* €6.50
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- *Kennedy's Dinner Special (ask to find out what's on tonight!)*
 - *On it's own* €8.50
 - *With a glass of house wine* €10.00
 - *8oz Rib Eye of Beef with Panfried Wild Mushrooms, Watercress Sauce and Sautéed Baby Potato* **c** €15.75
 - *Fresh Fillet of Cod served with Crispy Potatoes, Mustard Lentils and Hollandaise Sauce* **c** €16.50
 - *Roast Rump of Lamb with crushed Garden Peas & Fresh Oregano served with Potato Gratin* **c** €15.95
 - *Chestnut Mushroom, Feta Cheese and Puy Lentil Wellington with buttered Asparagus* **v** €13.50
 - *Marinated Pork Belly Ribs with Homemade Spiced Wedges and Dips* **c** €14.50
 - *Pan Fried Fillet of Hake with Fresh Tomato Relish and Sautéed Potato* **c** €15.50
 - *Bluebell Falls Honey & Thyme Goats Cheese Salad with Baby Leaf Spinach, Rocket, Fresh Strawberries and Roasted Hazelnuts tossed in a Raspberry Vinegarette* **c v** €12.50
 - *Meat & Cheese from our Deli with Ciabatta, Linda's Fig & Date Chutney and Feta Stuffed Olives*
 - For One Person – 2 Meats & 2 Cheese* €11.50
 - For Two Persons – 4 Meats & 4 Cheese* €19.50

Cheese –Manchego, Brie, Cashel Blue, Goats
Meats – Serrano Ham, Napoli Salami, Milano Salami, Mild Chorizo
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- *White Chocolate & Raspberry Cheesecake with Fresh Cream & Raspberry Purée* €5.50
 - *Espresso and Almond Crunch Cake served warm with Murphy's Caramel Ice Cream* €5.50
 - *Dark Chocolate Crusted Lemon Tart served with Raspberries & Fresh Cream* €5.50
 - *Selection of Murphy's Kerry made Ice Cream with our own yummy Chocolate Sauce* **c** €6.00
 - *Cheese of the Week with Linda's Homemade Fig & Date Chutney and Millers Damsel Crackers* €7.50

v Vegetarian

c Coeliac Friendly

Adaptable for Coeliacs (please speak to your waitress)

*All of our food is freshly made on the premises each day. We only use free range eggs and fresh dairy in all our cooking. All of our meat is free range Irish and sourced from our Bord Bia approved butcher. Our yeast breads are handmade each day by the artisan Bretzel Bakery.

*Our goal is to provide you with great food in a friendly and welcoming atmosphere; we really hope you enjoy your dining experience – feedback welcome!