

LUNCH MENU WED - SAT 12.30 - 3.30

STARTERS

SEASONAL SOUP

Seasonal soup of the day with
companying Garnish

MUSSELS

Barley, cider & apple

CRUBEENS

Hamhock, gem lettuce, radish
& apple

BARLEY & SEAFOOD
RISSOTTO

toasted barley, cockles, prawn,
mussels, Scots cider, creeney

WASABI SQUID

wasabi marinated squid,
fennel,
radish & apple salad,
watercress emulsion

FRITTO MISTO

(scallop, prawn, hake, cod,
tuna)
fennel jam, shaved fennel,
watercress emulsion

SALTED BEEF FRITTERS

squash jam, pickled
mushroom,
mustard frill onion ash

GRAZING BOARD

2 TO SHARE : CHOOSE ANY 4
OF ABOVE



SALADS

BLUE CHEESE SALAD

Blue cheese custard, beetroot
(puree, jam, pickled)
red chard, nut granola

SALMON, WHISKEY &
VANILLA

fennel, mustard frill, apple,
home dried tomato, prawn
emulsion

SMOKED CHICKEN AND
BACON CAESAR SALAD

Smoked chicken, crispy Alsace
bacon, baby gem,
croutons and parmesan
cheese

MAIN COURSE

DUCK LEG

white bean, chorizo lime &
chilli,
sprouting broccoli duck yolk

SPICED LAMB

bulgier wheat fig & currant,
chutney,
gem lettuce & yoghurt

FISH & CHIPS

mushy peas, tartar sauce,
confit lemon

ONION SEED GNOCCHI

roasted beetroot creeney,
toasted seeds

SEAFOOD PASTA

cockles, prawn, mussel, cockle
cream,
crispy capers, garden leaves

CHICKEN BREAST

bacon & mushroom, champ,
kale, crispy onion

PEPPERED RUMP STEAK

tobacco onions, home dried
tomato,
rocket, chips peppered sauce

All main courses served with
vegetables or salad

SIDES

Breads & Dips

Homemade cut chips

Rosemary & parmesan fries

Mash

Mixed leaf side salad

Seasonal vegetables

SANDWICHES

Egg, mayonnaise & watercress
on wheaten bread.

Cheddar & Tomato,
artisan bread

Roast hamhock, English
mustard,
crisp gem lettuce, artisan
bread

Chicken salad artisan bread

BLT

Grilled bacon, crisp lettuce,
vine tomato

SELECTION OF IRISH CHEESE

Homemade chutney & cheese
crackers

SELECTION OF TEA'S, COFFEE

LIQUEUR COFFEE'S

St Kyrans Country House & Restaurant, Dublin Road, Virginia, Co. Cavan. Ireland