

JIM EDWARDS

Dinner Menu

2 COURSE - €22

3 COURSE - €27

GOLDEN FRIED MUSHROOMS, VEGETABLE MAYONNAISE

MUSSELS STUFFED WITH GARLIC BREADCRUMBS

CRUSTED BRIE WITH SUNDRIED TOMATO SALAD

GRILLED CRAB CAKES, CHILLI & SOY DRESSING

KINSALE SEAFOOD CHOWDER



GRILLED 8OZ SIRLOIN STEAK AU POIVRE (ADD €3)

BAKED FILLET OF SALMON, PARMESAN AND HERB CRUST

PAN ROASTED CHICKEN - HAM HOCK CROQUETTE
AND APRICOT, ORANGE GLAZE

ROAST PORK STEAK WITH A HERB STUFFING & THYME JUS

PAN FRIED HAKE, CITRUS & BASIL DRESSING

VEGETARIAN MILLE FEUILLE WITH SALAD



CHOCOLATE FUDGE CAKE WITH ICE-CREAM

FRESH WEST CORK STRAWBERRIES WITH WHIPPED CREAM

HOT RASPBERRIES & VANILLA ICE-CREAM

BAKED APPLE PIE WITH CREME ANGLAISE



TEA OR COFFEE