ta carte Venu Served from 18:00 - 21:00 hrs

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Olive Tapenade (13)				
Smoked Almonds; dried roasted Almonds (8)				
Red Mojo dip; Spanish red pepper with paprika (13)				
STARTERS SMUGGLERS INN ACCOMMODATION RESTAURANT BEACH BAR				
Double oak Smoked Salmon; Langoustine tartar, fennel, avocado puree,				
hazel tuille & caper berry (1,4,10) \bigvee \bigwedge \bigcap	€17.95			
Signature Kataifi Prawn; chili jam & lemon mayo (1,2,3) 3 for €10 or 6 for				
Ardsallagh Goats Cheese mousse; beetroot gel, corn puree, corn				
crisp & candied walnuts (3, 10, 13)	€14.80			
Smugglers Chicken Liver pate; Cumberland sauce, prune puree, buckwheat				
& brioche toasted (1, 3, 10, 13)				
Cream of Celeriac Soup; lentils & Truffle Oil (9,10)				
TO FOLLOW				
Grilled Cod; leek veloute, herb crumb & chive oil (1,4,10,13)				
Seared Monkfish; bisque jus, quinoa sand & cauliflower puree (1,2,4,5,9,10,13)				
Roasted Breast of Chicken; sweet potato, Madras sauce, mango & chili gel (1,10,13)				
Short rib of Beef; carrot confit, pickled shallot & red wine glaze (1, 10,13)				
Charred Angus Sirloin; onion fritter & onion creme, cognac & black peppercorn sauce				
(1, 3, 11, 13)				
Quinoa; pearl Barley, chanterelles, carrot & shaved button mushroom & a light madras				
*All dishes served with seasonal potatoes & vegetables				

ON THE SIDE €4.50

Spinach Mornay (1, 9, 10) / Garlic Grilled Portobello Mushrooms / Steamed Jasmine Rice / Homemade Triple Chips (1)

Each dish has been numbered to highlight potential allergens. See list below for corresponding ingredients: (1) Gluten, (2) Crustaceans (3) Eggs, (4) Fish, (5) Molluscs, (6) Soybean, (7) Peanuts, (8) Nuts, (9) Milk, (10) Celery, (11) Mustard, (12) Sesame Seeds, (13) Sulphites, (14) Lupine.

^{**}If you have any allergies or intolerances, please notify a member of staff who can advise you further.