

## ***Appetisers***

### ***Shellfish Linguini €11***

*Fresh house-made pasta, Carrigaholt crab and mussels, shellfish cream*

### ***This Evening's Fresh Soup €7***

### ***Game Liver Parfait €10***

*Organic Duck Foie Gras 'en terrine' with winter berry compote, toasted brioche*

### ***Ketaifi Wrapped Double-Cooked St Tola Goats Cheese €10***

*Warm beetroot chutney, honey and herb dressing,*

### ***Savoy Caesar Salad €9***

*Crispy herb croutons, Parmigiano cheese*

### ***Chowder of fresh West Coast Seafood €8***

*Prawns, salmon, sole, cod*

### ***Pork Spring Rolls €10***

*Co. Limerick free range baby rib spring rolls, light plum dressing*

## ***Entrees***

### ***Donal Russell 10oz Sirloin Steak €25***

*Sauté of baby onions and wild mushrooms, red wine jus*

### ***Seared Supreme of Marsh Daisy Chicken €22***

*Petit pois, bacon lardons, chicken stock buerre blanc*

### ***Today's Fresh Mixed Seafood Grill €25***

*Fresh from Rossaveal in Co. Galway, simply grilled with Hollandaise sauce*

### ***Bruchetta of Fresh Wild Mushrooms €19***

*On house made crispy country loaf, rocket salad*

### ***Spinach and Ricotta Tortelloni V. €19***

### ***Prime Fillet of Co. Limerick Beef Tenderloin €29***

*Spinach and wild mushrooms, red wine jus*

### ***Roast Half Silver Hill Duckling €24***

*Off the bone, port jus*