

## STARTERS

Soup of the day served with freshly  
baked bread (2, 7)

Panko breaded goats cheese,  
candied walnuts, beetroot coulis  
(4, 7, 10)

Duck spring roll, asian salad,  
hosin glaze (2,4,13)

Chicken caesar salad & baby gem  
lettuce, lardons of bacon, croutons,  
parmesan shavings (2, 4, 7)

Salt & chilli squid, seasonal leaf salad,  
sweet chilli & lime dressing (2, 4, 5)

Seafood chowder, chunks of  
Greencastle fish in a cream sauce  
served with Guinness bread (1 2, 5, 7)

# JACK'S RESTAURANT MENU

## MAINS

10oz Sirloin steak, served with crispy onion ring,  
roasted tomato, peppercorn sauce (2, 7)  
(€8 supplement)

Supreme of chicken wrapped in parma ham,  
celeriac purée, crispy kale, red wine jus (GF, 7)

Lamb shank, roasted root vegetables,  
champ potato, red wine jus (GF, 7)

Pan seared duck breast, fondant potato,  
charred pak choi, sweet cherry sauce (GF, 7)

Pan fried seabass, orzo pasta,  
lemon and dill cream sauce (2,4, 5, 7)

Pan fried potato gnocchi with wild mushroom  
and spinach, tomato sauce, garlic ciabatta (2,4)

*All main courses served with seasonal vegetables & potatoes*

**€42 per person**

## DESSERTS

Crème brûlée  
short bread biscuit (2, 4, 7)

Baked Alaska  
Summer berry compote (2, 4, 7)

Chocolate fondant  
bourbon vanilla ice-cream  
(2, 4, 7)

Cheesecake of the day  
(2, 7, 4)

Baked orange and dark  
chocolate pudding (v, 2)

Selection of Glenowen farm  
dairy ice-cream (4, 7)