



Built on a proven track record McGettigans Cookhouse & Bar creates and delivers great tasting food using fresh quality ingredients sourced from artisan local suppliers and served with professional standards of service and hospitality set in unique, contemporary and relaxing surroundings

Joseph Locke Menu

Starter

Fresh Homemade Soup of the Day
Served with rustic bread

Knockdrinna Goats Cheese Salad
Rocket leaves, balsamic reduction, sundried tomato,
pinenuts topped with rich Knockdrinna Goats cheese

Atlantic Smoked Salmon
Smoked salmon, capers, walnuts, marinated fennel & dill sauce

Chicken Caesar Salad
Baby gem, croutons, crispy bacon, grana

Main Course

8oz Sirloin of Dry Aged Irish Hereford Beef
Roasted shallot, mushroom confit & red wine jus

Roast Chicken au Jus
Roasted carrots & parsnips & red wine jus

Pan-Fried Fillet of Seabass
Sun-dried tomato mash, charred courgette & a citrus hollandaise sauce

All our main courses are served with fresh market vegetables & boiled baby potatoes

Desserts

Rich Chocolate Mousse
chantilly cream & orange segment

Crème Brulee
caramel glass & fresh cream

Apple, plum & strawberry crumble
vanilla bean ice cream

Warm Chocolate Brownie
With vanilla bean ice cream and chocolate sauce

Freshly brewed tea or coffee

