

# STARTERS & LIGHT BITES

**Soup of the Day** €5.25

Served with Homemade brown bread

Allergens: 1.6.7.9.12

**Tandoori Marinated Chicken Caesar Salad** Starter €8.95  
Main €13.95

Crispy bacon, fried shallots, Gem lettuce, parmesan shavings, garlic croutons, & homemade Caesar dressing

Allergens: 1.3.4.7.10.12

**Chicken, Smoked Bacon & Mushroom Vol au Vent** Starter €7.45  
Main €13.95

Fresh tarragon, roasted red pepper, creamy white wine sauce. Dressed in a basil pesto

Allergens: 1.7.10.12

**Hoisin Confit Duck Wings** Starter €9.95  
Main €12.95

Served with smoked honey and BBQ dip

Allergens: 3.6.7.10.11.12

**The Mozzarella Melt** €8.95

Cows' Mozzarella, Beef tomato, toasted cashew nuts, basil leaf, basil pesto. Served on a crusty sourdough.

Allergens: 1.7.8.10

**Moycarn Superfood Salad** Starter €9.95  
Main €14.95

Smoked tofu, goats' cheese, sliced radish, dried cranberries, chargrilled vegetables & toasted cashews, Strawberry & beetroot dressing.

Allergens: 3.6.7.10.12

**Smoked Salmon, Avocado, Crab & Prawn Tian** €12.95

Pickled cucumber, Guinness & Treacle brown bread, Béarnaise sauce

Allergens: 1.3.4.7.10



1. Wheat, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soybeans, 7. Milk, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame seeds, 12. Sulphur dioxide and sulphites, 13. Lupin, 14. Molluscs

# MAIN COURSES

- Moycarn Signature 24 Hour Slow Cooked Beef** €16.45  
Crispy Yorkshire pudding, garlic gratin, creamy nutmeg mash potato. Rosemary, red currant & veal stock reduction  
Allergens: 1.6.7.12
- Pan Fried Fillet of Seabass** €17.95  
Diced Toulouse sausage, kale, crispy potatoes, creamy nutmeg mash potato, chive white wine cream sauce. Served with a tempura fish bite.  
Allergens: 1.4.6.7.12
- Chef's Special of the Day** €16.45  
Please ask your server  
Allergens: *Please ask your server*
- Moycarn Steak Sambo** €19.95  
21 days aged 6oz beef striploin, garlic dijonaise, Swiss cheese, sauteed onions & mushrooms. Served with creamy mixed peppercorn sauce, side salad & French fries.  
Allergens: 1.3.6.7.10.12
- 21 Days Aged 10 oz Beef Steak** €28.95  
21 days aged beef striploin, sauteed onions & mushrooms. Served with creamy mixed peppercorn sauce, side salad & French fries.  
Allergens: 6.7.10.12
- Tortellini Giganti with Asparagus & Ricotta Cheese** €14.95  
Creamy spinach & roast pepper sauce, grated parmesan cheese & fresh basil pesto. (Add chicken €2)  
Allergens: 3.6.7.12
- Fresh Atlantic 8oz Cod Fillet** €18.95  
Lightly tempura batter. Served with smoked pea puree, chunky tartar sauce, side salad & French fries.  
Allergens: 1.3.4.6.7.10.12
- Crispy Pork Schnitzel** €17.95  
Breaded pork tenderloin, topped with a creamy lemon & dill swiss cheese sauce, smoked paprika & garlic dip. Served with side salad & French fries.  
Allergens: 1.3.6.7.10.12
- Creamy Authentic Chicken Korma** €17.95  
Mild creamy korma sauce, baby coriander, naan bread, roasted cashew nut. Served with Fragrant basmati rice.  
Allergens: 1.6.7.8.12

# DESSERTS

€7.95

## Upside Down New York Cheesecake

Served with brandy snap crumb, lime  
& mint marinated strawberries

Allergens: 1.3.7

## Lemon Citrus Tart

Served with Fresh raspberries &  
Chantilly cream

Allergens: 1.3.7

## Dessert of the day

Please ask your waiter  
Allergens: *Please ask your waiter*

## Warm Apple Pie

Served with Glastry Strawberries  
Blondie Ice Cream

Allergens: 1.3.7

## Chocolate Fondant

Served with Glastry Salted Caramel &  
Chocolate Ice Cream

Allergens: 1.3.7

## Gluten Free Chocolate Tart

Served with fruit coulis

Allergens: 6.8(Cashew,Hazelnut,Walnut,Almonds)

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# HOT DRINKS

## Coffee

Americano	€2.95
Cappuccino	€3.20
Latte	€3.20
Hot Chocolate	€3.20
Mocha	€3.20

## Tea

Traditional Irish Tea	€2.75
Red Berry & Flower	€2.75
Camomile	€2.75
Lemongrass & Ginger	€2.75
Green tea	€2.75
Peppermint	€2.75