



Oysterlane
RESTAURANT

Chef's Homemade Cream of Country Vegetable Soup,
Brown Soda Bread
(CY/MK/WH1/SP/WH2/LP)

Asian Style Duck Spring Roll on a Bed of Dressed Leaves, Julienne Vegetables
& Sesame Seed Salad, Sweet Chilli Jam
(WH1/MK/CY/SP/EG/SE/SY)

O'Neill's Black Pudding & Bacon Salad, Sauté Potato, Gem Lettuce,
Honey Mustard Mayonnaise
(WH1/EG/MK/CY/SP/WH2/WH3/LP/MD)

Kilmore Quay Smoked Haddock & Leek Bake in a Saffron & Dill Sauce,
Topped with a Cheesy Gratinated Crumb
(WH1/MK/SP/CY/FH)

Chargrilled & Braised Feather Blade of Irish Beef, Crispy Fried Onion Rings,
Creamed Potato, Red Wine Jus
(CY/SP/MK/WH1)

Chef's wine recommendation - Rosario Cabernet Sauvignon - Chile - Well Balanced & Smooth - €29.95

Oven Roasted Supreme of Chicken with Bacon, Sundried Tomato & Scallion
Bread Stuffing, Tarragon Sauce
(SP/MK/CY/WH1)

Chunky Mixed Vegetables & Chickpeas in a Red Pepper & Tomato Thai Red Curry Sauce,
Basmati Rice, Crispy Poppadom
(Vegetarian) (SP)

Baked Fillet of Kilmore Quay Hake, Tomato & Basil Salsa, Black Olives, Prawn & Tomato Sauce
(FH/CY/MK/SP/CS/MS)

Chef's wine recommendation - Vizconade de Barrantes Albarino - Spain - Fruity & Balanced - €34.00

All Main Courses Served with Market Fresh Vegetables—Add Chips €3.70

Dark Chocolate Torte, Vanilla Ice Cream, Winter Berry Compote
(WH1/EG/MK)

Warm Apple Pie, Sauce Anglaise, Fresh Cream
(WH1/EG/MK)

Lemon & Mango Cheesecake, Berry Gel, Toasted Coconut, Meringue Shards
(WH1/EG/MK)

Bourbon Vanilla Ice Cream, Raspberry Sorbet, Mini Meringues & a Milk Crumb
(MK/EG/WH1)

Freshly Brewed Tea or Coffee

3 Courses Including Tea/Coffee €42.00 pp
2 Courses Including Tea/Coffee €36.00 pp

ALLERGENS : **PN** - Peanuts / **EG** - Eggs / **MS** - Molluscs / **TN** - Tree Nuts
MK - Milk / **CY** - Celery / **SE** - Sesame / **SY** - Soya / **MD** - Mustard
WH1 - Wheat Flour / **WH2** - Semolina / **WH3** - Wholemeal /
WH4 - Wheat Bran / **WH5** - Rye
FH - Fish / **SP** - Sulphites / **LP1** - Barley / **LP2** - Oats / **CS** - Crustaceans