

The Thatch

NATIONAL PLOUGHING CHAMPIONSHIPS 2018

SOUP €5.50

Today's Homemade Cream Soup. Served with Brown Soda Bread.

VEGETARIAN SALAD €7

Breaded Goats Cheese, Autumn Leaves & Mango Slivers drizzled with Honey & Mustard Dressing.

EXOTIC FRUIT PLATE €6.50

Juicy Watermelon, Mango Slivers, Passion Fruit, Blueberries & Pineapple rings served with Apple sorbet.

SEAFOOD CHOWDER €6

Intense flavoured Fish Soup with Star Anise, Fennel, Garlic, Tomato, Thyme, Prawns & Mussels.

GARLIC MUSHROOMS €7

Golden Fried Garlic Mushrooms with Garlic Mayonnaise

PANÉ PIGS HEAD €7.50

Served with Red Onion Marmalade.

PIGEON TERRINE €7.50

Marinated Pigeon Breast layered with Orange, Lime & Cranberry wrapped in Bacon.

CHICKEN €18

Roulade of Chicken, with Smoked Bacon, Sun-Dried Tomato & a creamy Mushroom Sauce.

VEGETARIAN €16

Penne Pasta with Goats Cheese, Spinach & Tomato Sauce.

PAN-FRIED SALMON €18

Pan-Fried Salmon with a Lemon Cream Sauce.

CATCH OF THE DAY €17

Please ask for details.

LAMB RUMP €18

Slow Cooked Braised Lamb Shank, served with Bacon & Cabbage Potato.

HOMEMADE BEEF BURGER €14.50

Homemade Beef Burger on Scallion Mash with Saute Onions & Pepper Sauce

DUCK €20

Crispy Boneless Stuffed Duck, served with Orange sauce & Plum Compote.

RIB-EYE STEAK €20

12oz Rib-Eye Steak with Mushrooms, Onions & Pepper Sauce

SIRLOIN STEAK €24

Prime Irish Sirloin Steak with Mushrooms, Onions & Pepper Sauce

FILLET STEAK €26

9oz Fillet Steak served with Pepper Sauce, Mushrooms & Onions.

ALL OF THE ABOVE MAIN COURSES ARE SERVED WITH

Creamed Potato & Fresh Market Vegetables or Seasonal Leaves & Skin-On Fries

Please inform your server of any dietary requirements.