



Vi's Dinner Menu

STARTERS

CLASSIC FRENCH ONION SOUP €9

Toasted sourdough croute, grilled gruyere (1, 7, 9, 12)

SMOKED CORNED BEEF €14

Sauerkraut, Swiss fondue, red pepper purée, brioche, pickled shallots (1,3,7,9)

POACHED PEAR SALAD €13

Spiced orange dressing, goats cheese crumb, red chard, candied walnuts (7,8 (walnuts))

CONFIT PORK BELLY €14

Celeriac & Pancetta terrine, burned apple purée, hazelnut shavings, pickled carrot (1,7,8 (hazelnuts),9)

CHICKEN THIGH, LEEK & WILD MUSHROOM TERRINE €14

Parsnip puree, poached plums mulled wine (7)

"PRAWN TOAST" €14

Melba toast stuffed with king prawns mousse, mango yogurt, Thai yellow curry foam, pickle onion (1,2,3,7)

MAINS

10oz IRISH BEEF STRIPLOIN STEAK €38

*Served with sautéed mushroom and onions, chunky chips & pepper sauce (7,9,12)
€15.00 supplement for DBB package*

LAMB SHOULDER €29

Boxty potato, peas, roasted carrots, lamb gravy (1,7,12)

PAN FRIED IRISH CHICKEN SUPREME €26

Black pudding & sausage meat stuffing, colcannon creamed potato, Jameson sauce (1,7, 9,12)

SALMON WELLINGTON €27

Creamed spinach, samphire, trout caviar, lemon Beurre Blanc (1,3,4, 7,12)

PAN SEARED STRIPLOIN MEDALLION (MEDIUM) €30

Braised Beef Cheeks, Mini Cottage Pie, celeriac puree, tender stem broccoli, chateaux potato, red wine jus (1,3,7,9,12)

ROSEMARY & CHEDDAR POLENTA CAKE €23

Charred sweetcorn, wild mushroom duxelles, leek's, thyme velouté, pine nuts (7,8 (pine nuts), 12)

SIDES

CHUNKY CHIPS €5

SKINNY FRIES €5

BABY NEW POTATOES €4

SIDE SALAD €5

LOCAL GREENS €5

EXTRA SAUCE €1.50

*Choice of pepper sauce (7,9)
red wine gravy (9)*

All dishes are cooked to order. Please allow sufficient time for cooking. Beef is 100% Irish.

(1) Cereals containing Gluten (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 (GO) Gluten Free Option Available (GF) Free from Gluten



Vi's Dessert Menu

DESSERTS

SPICED BLOOD ORANGE AND ANISE
CHIBOUST CAKE

€10

Blood Orange gel & Fresh berries (3,7, G.F)

CARROT CAKE

€10

*Carrot caramel, Mascarpone Chantilly, Candied carrot and walnuts
(1,3,7,8 Walnuts)*

MULLED WINE PANNA COTTA

€10

Winter Berry Compote, Golden crumb (1,3,7)

CHOCOLATE AND COCONUT CAKE

€10

Toasted coconut, fresh berries (8, G.F, Vegan, Almond)

DESSERT COCKTAILS

OREO WHITE RUSSIAN

€14.50

*A twist on the classic White Russian cocktail.
Vodka, Kahlua, Vanilla, Fresh Cream and Oreo cookie bits.*

CHOCOLATE BAILEYS ESPRESSO MARTINI

€14.50

*A luxurious mix of Baileys Irish Cream, Espresso, Vanilla, and Chocolate Liquor,
creating a rich cocktail with a hint of cocoa.*

MAPLE OLD FASHIONED

€14.50

*A sweet twist on the classic, featuring bourbon, maple and agave syrup,
and angostura bitters for a smooth, balance*

LIQUOR COFFEES

€9.50

Selection of liquor coffees

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