



## *Spring A La Carte*

### *Appetisers*

#### **Jacks' Chowder - €6.50**

Selection of Fresh & Smoked Seafood, Cromane Mussels

#### **Tempura of Tiger Prawns - €11.50**

Courgette Salad, Pickled Vegetables, Sweet Chilli Sauce

#### **Cromane Mussels - €10.50**

White Wine Cream, Garlic, Farl

#### **Crabmeat Risotto - €11.25**

Cooleeney Camembert, Parmesan, Truffle Oil

#### **Pan-Seared Scallops - €12.00**

Black Pudding, Apple, Parsnip

#### **Roasted Quail - €11.50**

Wild Mushroom, Carrot, Nuts

#### **Chulchoill Goats Cheese Tartlet - €9.95**

Beetroot, Rocket, Black Olive



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### *Main Course*

**White Wine Cream, Garlic, Farl**

Chorizo, Kale, Curry

**Crispy Skinned Salmon - €24.95**

Beetroot, Samphire, Mussels

**Pan Roasted Turbot - €28.50**

Artichoke, Gnocchi, Sorrel

**Atlantic Cod - €23.95**

Tomato, Herbs, Cauliflower

**Char Grilled Fillet - €32.95**

**Sirloin - €28.95**

Asparagus, Onion, Pepper Sauce

**Rack of Kerry Lamb - €32.00**

Aubergine, Peas, Pinenut

**Aubergine Parmigiana - €16.50**

Courgette, Tomato, Rocket

### **Side Orders**

Chips: €3.50   Vegetables: €3.00   Potatoes: €3.00   Tossed Green Salad: €3.50   Jack's House Salad: €4.50

All Above Served with Selection of Potatoes and Vegetables - \*Beef is of Local Irish Origin

**Head Chef: Jonathan Keary**



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### *Desserts*

**Dark Chocolate Fondant - €7.50**

Burnt Orange, Blood Orange, Sorbet

**Crème Brulee - €7.50**

Hazelnut & White Chocolate Cookies

**Homemade Ice Cream - €7.50**

Madagascan Vanilla, Tia Maria & Brown Bread, Chilli & Chocolate, Strawberry

**Cheesecake - €7.50**

Raspberry, Baileys, Butterscotch

**Lemon Posset - €7.50**

Oatcake Biscuits, Brandy, Amarena Cherry

**Kataifi Nests - €7.50**

Crème Patisserie, Rhubarb, Ice Cream