

# the walnut room

## A la Carte Menu

<b>starters</b>	€
Crab Fish Cakes <i>With Celeriac &amp; Apple Remoulade &amp; Saffron Aioli</i>	9.50
Roast Quail <i>Prune &amp; Thyme stuffing, red Onion Marmalade</i>	9.00
Baby Gem Salad <i>Crouton, Parmesan Shavings, &amp; light Caesar Dressing</i>	6.50
Katafi Wrapped Prawns <i>With lemon mayonnaise and Sauce Verge</i>	10.50
<b>soups</b>	€
Dingle Bay Seafood Chowder	5.50
Soup of the Day	4.25
<b>main courses</b>	€
Panfried Fillet of Beef <i>With Basil Mash, Red Onion Marmalade and Natural Jus</i>	27.00
Roast Loin of Lamb <i>Stuffed with West Cork Black Pudding, Broad Bean, Tomato Concasse, Sauvignon Vinaigrette</i>	27.00
Grilled Breast of Barbarie Duck <i>With Braised Red Cabbage, Pomme Fondant, Raisin Essence</i>	25.00
Seared fillet of Seabass <i>With tomato mash, glazed asparagus and beurre Blanc</i>	25.00
<i>Vegetarian of the Day</i>	22.00

Each Main Course served with a selection of Vegetables and Potatoes