### Á LA CARTE

#### Soups
- Fresh Cream Soup of the Day £5.95
- Chef O’Keefe’s Seafood Chowder £6.95
- Beef & Onion Consommé £6.15
  Served with Herb Croutons

#### Starters
- Caesar Salad Housestyle £7.25
  Crisp Cos Romaine with Herb Croutons, Toasted Pine Nuts and Parmeasan Shavings with a Light Garlic dressing
- Melon & Fresh Fruit Fantasy £7.25
  Crown of Galia Melon with Exotic Fruit & Raspberry Cream
- Homemade Chicken Liver Paté £7.25
  Served with Forest Berry, Port Sauce & Toasted Brioche, Fig Jam
- Deep Fried Goat’s Cheese £10.25
  with Rhubarb & Apple Chutney, Beetroot Blush & Rocket Leaves
- Salmon & Prawn on Puff Pastry £10.25
  Irish Salmon and Prawns with Shellfish Sauce
- Assortment of Park House Seafood Appetisers £10.45
  Smoked Salmon, Prawns, Crab Claw, Marie Rose Sauce
- Warm Crab Claws £11.10
  Served with Garlic Butter & Park House Brown Bread
- Dublin Bay Prawn Cocktail £11.30
  Served on a bed of Salad Leaves & Dressing with Marie Rose Sauce
- Avocado Pear & Prawns £12.35
  Served with Mango
- Half Dozen Oysters £12.10
  Served Natural or Murray £12.65
- Oak Smoked Salmon £12.95
  Served with Caper Vinagrette, Salad Frisee & Homemade Brown Bread

#### Main Course
- Grilled Fillets of Seabass £21.95
  with Wild Atlantic Prawns, Tomato & Basil Dressing
- Fresh Galway Salmon Steak £21.95
  Lemon & Chive Beurre Blanc - Poached or Grilled
- Dublin Bay Prawn Thermidor £30.35
  Large Dublin Bay Prawns cooked in Vermouth, Mustard & Cream Sauce – Basmati Rice
- Chicken Park House £35.65
  Spiced Marinated Breast of Chicken, Spicy Noodles & Thai Green Curry Sauce
- Panfried Supreme of Chicken Maryland £18.30
  Grilled Bacon, Tomato, Banana & Pineapple
- Orange & Honey Glazed Breast of Duckling £22.95
  Served with Port Peppercorn & Gin Sauce, Pine Nut & Herb stuffing, Raspberry Compote
- Roast Rack of Irish Lamb with Herb Crust £31.40
  Finest Irish Rack of Lamb, cooked to your liking, served with Redcurrant & Port Jus
- Grilled Prime Sirloin Steak au Poivre £29.35
  Prime Irish Beef Sirloin, with Cognac & Peppercorn Cream Sauce
- Grilled Prime Fillet Steak au Poivre £31.40
  Tender Irish Fillet with Cognac & Peppercorn Sauce
- Duet of Prawns & Beef Fillet £31.40
  Medallions of Peppered Beef Fillet accompanied by Dublin Bay Prawns in Thermidor Sauce infused with Powers Whiskey
- Select Stir Fry of Vegetables £13.55
  with Sliced Grilled Tofu
- Selection of Curried Stir Fry Market Vegetables £13.40
  Served with Basmati Rice

### Seafood - House Specialities

#### Subject to Seasonal Availability

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>1/2 Dozen Oysters</td>
<td>£12.55</td>
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<tr>
<td>Princess or Murray</td>
<td>£12.85</td>
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<tr>
<td>Fresh Atlantic Lobster Salad</td>
<td>£10.45</td>
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<tr>
<td>Cold Seafood Selection</td>
<td>£10.45</td>
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<tr>
<td>Baked Dover Sole on the Bone</td>
<td>£30.45</td>
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<tr>
<td>Seared Corna Scallops Mornay</td>
<td>£30.45</td>
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<tr>
<td>Galway Bay Lobster in Thermidor</td>
<td>£30.45</td>
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<tr>
<td>Golden Fried Supreme Scampi</td>
<td>£28.30</td>
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### Potatoes & Vegetables

- Selection of Fresh Vegetables & Potato of the Day £4.20
- Mushroom Sauté £3.50
- Panfried Onions £3.50
- Toasted Seasonal Salad with House Dressing £5.75
- French Fries £3.20
- Garlic Potatoes au Gratin £3.45

### Footnotes
- Vegetarian
- Available Gluten Free upon request
- Additional Vegetarian / Vegan Menu available on request.

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All Main Courses include Vegetables & Potato of the Day

All our Beef, Chicken, Lamb & Eggs are Guaranteed Irish and have Full Traceability. 13.5% VAT is included in our prices.

Gratuity is at your discretion and goes to your server.

Should you have a diagnosed food allergy, please bring it to the attention of your server.