

THE TAN YARD

2 Course Menu €25
Add EXTRA Course for €6.50

Homemade Soup of the Day
Homemade Soda Bread

Crispy Chicken Wings. Coated in Tan Yard Hot Sauce,
Served with Carrot and Celery sticks Blue Cheese Dressing

Superfood Salad

Quinoa, Kale, Blueberries, Broccoli, Grapes, sunflower seeds, soya beans, cranberries, crushed avocado, walnuts chia seeds, citrus dressing

10 oz. Irish Rib-Eye Steak

All the above dishes are served with baby vegetables, Portobello Mushrooms and our Signature Tan Yard Garlic Butter of Brandy peppercorn sauce and a choice of Fries or Creamy Mash Potato.

Supplement €5

Blackened Fresh Atlantic Salmon

Blackened Salmon, Baked Potato, Baby Vegetables Samphire, Sauce Béarnaise

10oz Beef Burger in a Bun

10oz Grilled Beef Burger, Cheddar Cheese, crispy in-house Maple-Syrup glazed Bacon, Baby Gem Lettuce, Tomato

Chicken Korma

Free Range Irish Chicken fillet home-made korma sauce, Pistachio pomegranate basmati rice grilled naan bread

Bittersweet Chocolate Tart

With a French Vanilla Bean Ice cream, Pickled Raspberries

Honeycomb and Salted Caramel Cheesecake

With a Hazelnut Biscuit and Caramelized Bananas

Strawberry and Lemon Curd Meringue Roulade

Toasted Pistachio, Mint Chocolate Chip Ice-Cream

Tea/Coffee

Allergens : 1 Cereals, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soybeans, 7 Dairy, 8 Nuts, 9 Mustard, 10 Sesame Seeds, 11 Sulphites, 12 Lupin, 13 Molluscs, 14 Celery
(C) Coeliac Friendly (V) Vegetarian (VG) Vegan

