









Served with Salted Irish Butter, Homemade Soda Bread (1w,3,7)

Five Mile Town Goats Cheese | €11.50

With Filo Pastry, Blueberries, Quince & Pickled Baby Beets (1w,7,12)

Kilmore Quay Scallops | €16.50

Pan Seared, with Jerusalem Artichoke Puree, Grilled Asparagus, Ndjua Foam & Crispy Serrano Ham (7,12,14)

Pil Pil Garlic Prawns | €17.90

With Garlic & Chilli Oil, Served with Capers & Toasted Sourdough (1w,2,7,12)

Warm Duck Confit Salad | €13.50

Warm Duck on Fresh Leaves with Pomegranate, Cucumber, Tomato, Red onion, and Mixed peppers. Finished with Honey-roasted Peach, Goat's Cheese, and Toasted walnuts, All served in a Poppadom Bowl (1,7,8)

Serrano & Manchego Croquettes | €11.50

Golden Croquette filled with Béchamel & finely diced Serrano Ham, topped with Manchego, Saffron Aioli, Capers & Tomato Salsa (1w,3,7,12)

Surf & Turf Appetiser | €18.50

Atlantic Prawns, Pan-fried & Scampi with Garlic Butter, Sundried Tomatoes & Spring Onion, Spiced Beef Carpaccio, served on a bed of Leaves (2,7,12)

Free Range Chicken Supreme | €24

Served Smooth Mashed Potatoes, Tender Ratatouille Vegetables, and Finished with a Rich Porcini Mushroom Jus (7)

Serrano Wrapped Monkfish | €32

With Seafood Paella & Garlic Aioli (3,4,12,14)

Stuffed Fillet of Lemon Sole | €34

Filled with a Light Salmon & Prawn Mousse, Accompanied by Baby Potatoes and Seasonal Vegetables (3,4,7,12,14)

Chorizo Rigatoni | €21

With Goats Cheese, Caramelised Red Onion, Olives, Sundried Tomato & Roasted Red Pepper (1w,3,7,12)

Grilled Aubergine Flatbread | €21

With Tahini, Grilled Halloumi, Pine Nuts with Cauliflower Cous Cous (1w,8p,11)

Tagliatelle Scoglio | €28

Mussels, Shrimps, Langoustine, All Tossed in our House Tomato Velouté Sauce with Garlic and Parsley (1,7,9,4,12)

Sous-Vide Rack of Lamb | €37

Served with Gratin Potato, Artichoke Purée, Ratatouille Vegetables & Red Wine Jus (7,12)

Prime Hereford 100z Sirloin | €39

10 oz Ribeye Steak | €42

Served with Cherry Tomato, Oyster Mushrooms, Onion Ring & a Choice of Peppercorn Sauce or Garlic Butter (1w,7,12)

Sides

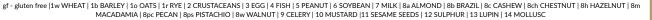
Gruyere Mash (1w,7)|  $\in$  5.50 Truffle Parmesan Fries (7)|  $\in$  7.50 Satay Tenderstem Broccoli (5,7) | 6.50 Seasonal Salad (10) | 6.50

Mixed Vegetables  $(7) | \mathcal{E}6$ Mashed Potato  $(7) | \mathcal{E}5$ Fries  $| \mathcal{E}5$ 



Whilst we will do all we can to accommodate guests with food intolerances and allergies we are unable to guarantee that dishes will be completely allergen-free

Please let us know if you suffer from allergies or have special dietary requirements











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RESTAURANT



