

Sample Dinner Menu

STARTERS

Fresh crab cakes, winter salad, citrus dressing and tartar sauce	10.50
Confit of duck, celeriac remoulade, pickled cranberries and spiced jus (gf).....	9.90
Baked courgette, roast pepper and goats cheese tart rocket and pesto.....	9.50
Wild mushroom arancini, grated parmesan, escalade sauce.....	9.90
Kirby's chicken wings, spicy or BBQ with celery and blue cheese dip(gf).....	9.50
Warm chicken and bacon salad, trio of dressings, rustic potatoes and parmesan...	10.80

MAIN COURSES

Seafood Pie - natural and smoked haddock, salmon, monkfish in a fennel cream sauce topped with creamy mash and served with a house salad (gf).....	21.90
Roasted Union Hall hake, champ potato, sautéed prawns and chorizo seafood velouté (gf).....	24.00
Tender lamb shank, roasted vegetables, creamy mash and rosemary jus (gf).....	23.90
Roast marinated chicken, buttered vegetables, creamy mash and a red wine mushroom sauce (gf).....	16.90
Classic beef burger, sautéed onions, mushroom, bacon and cheese, pickles and fries.....	15.80
Seared sirloin steak sandwich on a garlic and cheese ciabatta with sautéed onions, mushrooms with salad garnish and Chips.....	16.90
Madras Chicken Curry, basmati rice and pappadums.	16.90
Aubergine parmigiana, long-stem broccoli, toasted almonds with sweet potato chips ..	15.90
Sizzling chicken and vegetable stir-fry served with basmati rice (gf).....	18.90

STEAKS

Sirloin Steak (10oz)	25.90
Fillet Steak (8oz).....	28.50

Served with sautéed mushrooms, roast shallots, vine tomato served with chips and a choice of brandy pepper sauce, garlic or blue cheese butter

Add prawns in garlic and chorizo.....6.00

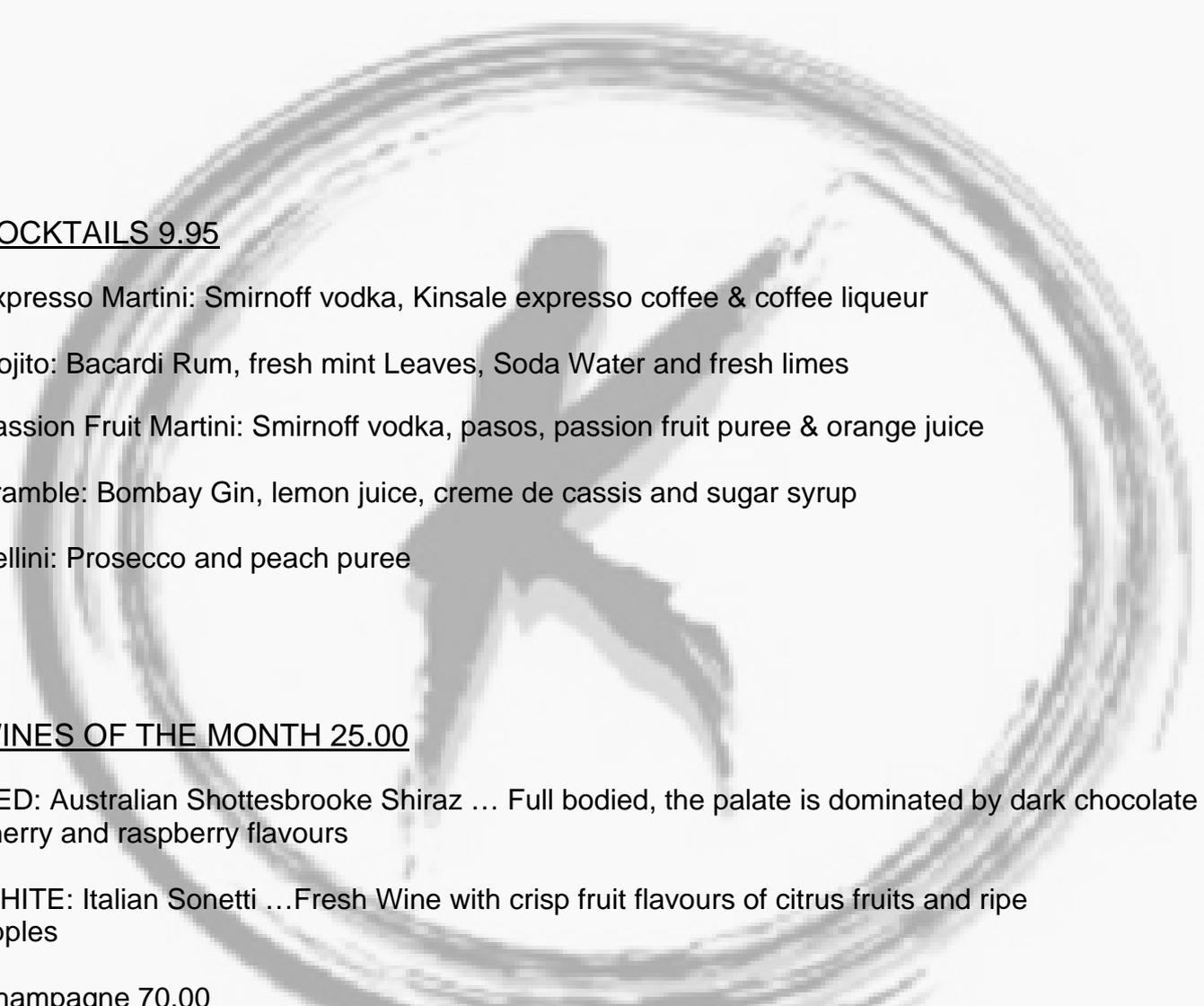
SIDE ORDERS

Stir-fry vegetables 4.80	Rustic potatoes 4.80
Kirby's buttered vegetables 4.50	Kirby's house salad 4.50
Sweet potato chips 4.80	Champ potato 4.00

DESERTS 6.75

Double chocolate brownie topped with hot chocolate sauce and vanilla ice-cream
Sticky toffee pudding, salted caramel sauce and vanilla ice-cream
Traditional Christmas pudding topped with a brandy custard
Snickers cheesecake with fresh cream

Handmade selection of Butlers chocolate petit fours



COCKTAILS 9.95

Expresso Martini: Smirnoff vodka, Kinsale expresso coffee & coffee liqueur

Mojito: Bacardi Rum, fresh mint Leaves, Soda Water and fresh limes

Passion Fruit Martini: Smirnoff vodka, pasos, passion fruit puree & orange juice

Bramble: Bombay Gin, lemon juice, creme de cassis and sugar syrup

Bellini: Prosecco and peach puree

WINES OF THE MONTH 25.00

RED: Australian Shottesbrooke Shiraz ... Full bodied, the palate is dominated by dark chocolate cherry and raspberry flavours

WHITE: Italian Sonetti ... Fresh Wine with crisp fruit flavours of citrus fruits and ripe apples

Champagne 70.00

Pannier Champagne: Fresh baked brioche and apple pastry, with a lingering yeasty citrus finish reminiscent of a lemon tart. Medium bodied with a refreshing mouthfeel and beautiful lively mousse. Lots of mineralogy but exceptionally well balanced.

Christmas mulled wine 7.50

Warm spiced mulled wine

KIRBY'S

BALLINHASSIG