

## LIBRARY POINT RESTAURANT ON LEVEL 2

### to start

<b>Chef's Fresh Cream Soup of the Evening</b> <i>with traditional crusty soda bread</i>	1. 7.	€5
<b>Kenmare Bay Seafood &amp; Shellfish Chowder</b> <i>with traditional crusty soda bread</i>	1. 2. 4. 7. 14.	€7
<b>Grilled Melusine Goats Cheese Tartlet</b> <i>red onion jam &amp; balsamic reduction</i>	1. 7. 12	€7
<b>Mushrooms on Toast</b> <i>sautéed field mushrooms on toasted olive ciabatta topped with melted Le Maubert Brie served with a light tomato relish</i>	1. 5. 7. 11.	€7
<b>Grilled Lamb Kebabs</b> <i>rocket salad, mint yoghurt dip</i>	1. 7.	€7
<b>Oak Smoked Salmon Salad</b> <i>petite salad, red onion, capers &amp; lemon with traditional crusty soda bread</i>	1. 4.	€8
<b>main course</b>		
<b>Grilled Irish Sirloin Steak</b> <i>8oz sirloin from local master butcher tommy cronin, grilled to your taste, chunky chips &amp; crispy onion rings, peppercorn sauce or garlic butter</i>	1. 7.	€22
<b>Crisp Roast Half Irish Duckling *</b> <i>on a bed of sweet braised red cabbage, drizzled with classic orange sauce</i>		€19
<b>Slow Braised Shank of Mountain Lamb</b> <i>on creamed potato with roasted root vegetables and a red wine reduction</i>	7. 9. 12.	€17

### main course con'td

<b>Roast Supreme of Irish Chicken *</b> <i>with mild cajun spices on a nest of stir fried vegetables</i>	6. 7. 8.	€16
<b>Pan Seared Fillet of Atlantic Salmon *</b> <i>on champ potato, with a prawn, chive &amp; white wine cream</i>	2. 4. 7. 12.	€16
<b>Oven Roast Fillet of Cod *</b> <i>crushed baby potato &amp; sundried tomato and red pepper sauce</i>	4	€17
<b>Fresh Egg Tagliatelle Arrabiatta</b> <i>roasted mediterranean vegetables, spicy tomato sauce, parmesan and a garlic crust</i>	1. 7. 9.	€13
<b>homemade desserts</b>		
<b>Sicilian Lemon Cheesecake</b> <i>with raspberry coulis</i>	1. 3. 7. 8. 9.	€6
<b>Eton Mess Sundae</b> <i>crushed meringue, fresh cream, vanilla ice cream &amp; berry coulis</i>	3. 7	€6
<b>Warm Apple &amp; Cinnamon Crumble</b> <i>vanilla ice cream</i>	1. 6. 7.	€6
<b>Profiteroles &amp; Chocolate Sauce</b> <i>filled with fresh cream &amp; topped with chocolate sauce</i>	1. 7	€6
<b>Banoffee Pie</b> <i>layers of banana &amp; caramel on a biscuit base with fresh cream</i>	1. 7. 11.	€6
<b>Belgian Chocolate Mousse</b> <i>On caramel sauce</i>	1. 6. 7.	€6
<b>2 Course Special €20, 3 Course Special €25 - €5 steak/duck supplement</b> <i>List of food allergens available</i>		