

Curried Mussel Soup €6.50

Cocktail of crab & Lobster Mayonnaise €9.90

Chilled Goats Cheese Parfait, Pickled pear & Brioche crouton €7.90

Seared Scallops with Black Pudding, Pea Mint Puree, Grilled Bacon & Apple compote
€10.90

Wild Mushroom Risotto €8.90

Neville's Traditional Fish & Chip '1170 style' €22.90

Tronchonette Turbot in a crisp beer battered, Hand Cut Chips Chip & Mint Pee Puree

With A freshly Prepared Tartar Sauce

Grilled Black Sole Nicoise €24.90

Grilled Black Sole with a Mediterranean twist of Tomato, Garlic, and black Olive Puree

Lightly dressed with salted Anchovy & Coriander

Fillet Steak Provençale €24.90

10oz Angus Fillet Steak, Dressed in a Light Tapenade Puree, Fumet of wild mushrooms,
Asparagus

Barbary Duck Fillet €22.90

Pan Fried Barbary Duck Fillet, Lightly glazed with Pickled Ginger & Berry Compote, served
on a bed of Pomme Puree, Savoy cabbage & Sweet Potato

Roast Quail with wild Mushrooms €18.90

Oven Roasted Quail Fillets, lightly Drizzled in Apricot & Thyme sauce, served on a bed of
Nutmeg Pommies Puree. Garnished with Roast Button Onions & Girolles

Vanilla Cream with champagne poached strawberries

Lemon tart

Citrus fruit syllabub

Summer Pudding

Cheese platter

€6.50