

Steak Frites  
sauce béarnaise

24.95

# MARCO PIERRE WHITE

## Courtyard Bar & Grill

Soup of the Day (v)

7.95

### SIGNATURE COCKTAILS

Chambord Bellini 12.00  
fresh raspberry, black raspberry liquor and sparkling wine

Margarita 12.00  
el Jimador tequila, triple sec,  
lime and a hint of sugar

French 75 12.00  
bombay gin, lemon, sugar syrup & prosecco

Black Cherry Amaretto Sour 12.00  
disoranno amaretto, muddled black cherries, kirsch syrup, lemon & lime

Old Fashioned 15.00  
bulleit rye bourbon, bitters, sugar, orange zest and cherry

### NIBBLES

Smoked Almonds 3.95

Nocellara Olives 4.25  
À La Provençale

Hot Sourdough Loaf 4.75  
salted butter

### H'ORS D'OEUVRE

Chicken Liver Parfait 9.95  
raisins, madeira jelly, homemade brioche

Ballycotton Smoked Salmon 12.95  
homemade Guinness bread, caper berries, lemon mayo

Salad of Beetroot, Ryefield Goats Cheese 9.95  
walnut dressing (v)

Fresh Scallops 14.95  
crispy pork belly & black pudding

Castletownbere Crab 15.95  
apple, cucumber, fresh herbs, sauce mayonnaise

French Onion Soup 9.95  
gruyère croûte

Classic Prawn Cocktail 15.95  
sauce marie rose, avocado purée

### VEGETARIAN DISHES

Roasted Butternut Squash Risotto 19.95  
basil pesto, toasted pecans, sage, fresh rocket, mozzarella

Baked Cauliflower Steak 19.95  
garlic roasted baby potatoes, haricot verts, smoked almond romesco

### ROASTS, GRILLS & FISH

Free Range Poulet Vert 25.95  
fondant potato, lemon aioli, basil pesto, rocket salad

Organic Salmon Petit Pois À La Francaise 25.95  
baby potatoes, crispy pancetta, lemon beurre blanc

Honey Glazed Slow Cooked Pork Belly & Crackling 26.95  
mustard mashed potatoes, sautéed baby kale, apple sauce, coriander

Roasted Fillet of Hake, Sauce Vierge 26.95  
baby potatoes, samphire & fresh coriander

Rump of Lamb A'La Dijonnaise 28.95  
fondant potato, green beans, mint jus

### FINEST QUALITY GRASS FED IRISH BEEF

Dry aged for 28 days

**Sirloin**  
**10oz**  
30.00

**Ribeye**  
**10oz**  
31.00

**Centre Cut Fillet**  
**8oz**  
33.00

**Peter Hannon's Himalayan Salt Aged**  
**Delmonico 12oz Ribeye Steak**  
36.00

Steaks served with triple cooked chips & jus gras

ADD Foie Gras 5.00 / Garlic Prawns 10.00

#### Garniture

Café de Paris Butter

Sauce Béarnaise

Classic Au Poivre

2.95 each

### SIDE ORDERS 4.95

Frites

Triple Cooked Chips

Creamed Potatoes

Creamed Spinach

Haricot Verts

Onion Rings

Kale Caesar Salad

We source all our beef, lamb and pork products exclusively in Ireland. (v) denotes vegetarian friendly dishes.

12.5% Service charge applies to parties of Ten and over.