



September Early Bird Specials

5-7pm daily

2 Courses €19.95 including glass of house wine or ½ pint beer

(Starter & Main Course OR Main Course & Dessert)

STARTERS

Signature Station House Smokies (allergens: **1.4.7**) Selection of
Smoked Fish in a Mushroom White Wine Cream Sauce

Toasted Garlic Bread Bruschetta (allergens: **1.**)
Chopped Sweet Onions, Tomatoes, Fresh Garlic and Basil Leaves

Poached Hen's Egg Crostini (allergens **1.3.7**) Buttered
Spinach, Grilled Boyne Valley Bacon, White Wine Sauce

Seared Scallops & Black Pudding (allergens: **4.9.10**) - Supplement €3.95 Sweet Onion
Relish

Warm Confit of Duck Leg (allergens **9**) - Supplement €3.95 Pickled Red
Cabbage, Ginger and Red Onion Syrup

MAIN COURSES

Four Hours Braised Boyne Valley Lamb Shank (allergens: **7.9.10**) Black Pudding,
Mashed Potato, Rich Red Wine Gravy

Roast Chicken Supreme (allergens: **7.9.10.**) Garlic and
Thyme Stuffing, Field Mushrooms, Brandy Cream Sauce

Burgundy Poached Salmon Fillet (allergens: **4.9.12**) Red Wine
Poached Salmon, Confit of Tomato and Sweet Onion, New Grange Lemon Herb Oil

Rack of Kilmessan Lamb (allergens: **7.9.10.**) - Supplement €7.95 Marinated in
Rosemary Oil, Fluffy mash Potato, Rich Roasting Gravy

Grilled Rib Eye Steak (allergens: **7.10**) - Supplement €7.95 Roasted Brandy
Peppercorn Sauce, Flamed Mushrooms



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SIDE DISHES

Homemade Fries	€3.50
Savoy Gratin Potatoes	€3.95
Sauté Onions	€2.95
Side Salad	€2.95

DESSERTS

All our desserts are made fresh, in house, using seasonal ingredients; please ask our friendly staff for the options of the day and enjoy!