



Restaurant Menu

Starters

- Wild Mushroom & Celery Soup, Homemade Soda Bread 5.00 V
- Clew Bay Seafood Chowder, Homemade Soda Bread 7.40
- Smoked Salmon, Cream Cheese & Chive, Mixed Leaves & Capers 8.90
- Goats Cheese & Portobello Mushroom Bake, Pine Nut Pesto 8.90 V
- Mussels & Clams steamed in Beer with Chorizo, Garlic, Parsley & Shallots 8.90

Mains

- Pan Fried Hake with Steamed Kale, Chorizo & Salsa 16.90
- Clew Bay Salmon Roulade, Tiger Prawn & Spinach Stuffing, Lemon Cream 17.90
- Mussels & Clams steamed in Beer with Chorizo, Garlic, Parsley & Shallots 15.90
- Sirloin Steak, Onion Rings, Sauce Au Poivre, Hand Cut Chips 23.00
- Chicken Breast with Cranberry, Mozzarella, Parma Ham & Rosemary 15.90
- Barbary Duck, Pickled Red Cabbage & Cherry Compote 23.00
- Vegetable Cassoulet, Potato, Parmesan & Black Truffle Emulsion V 14.90

Restaurant Menu (cont'd)

Sides

House Salad, Cherry Tomatoes, Vinaigrette 3.00

Hand Cut Chips 3.50

Desserts

Mixed Berry Crumble, Ice Cream 5.50

Cheesecake of the Day 6.50

Tiramisu – Italian Coffee, Chocolate & Cream Dessert 6.50

Banana & Butterscotch Crêpes, Ice Cream 6.50

Cheese Board – Selection of Cheeses, Crackers & Chutney 8.90

**Full range of Tea/Coffee/Spirits/Cocktails/Wines
Available from The Valley House Bar**



BAR FOOD MENU

To Start

Wild Mushroom & Celery Soup, Homemade Soda Bread 5.00 V

Clew Bay Seafood Chowder, Homemade Soda Bread 7.40

Mains

Sirloin Steak Ciabatta Sandwich, Sauce Au Poivre, Sautéed Mushrooms & Onions, Handcut Chips 14.00

Bacon Cheese Burger, Hand Cut Chips & House Salad 14.00

Golden Fried Fillet of Cod & Hand Cut Chips, Pea Purée, House Salad 14.90

Chicken Curry, Rice & Poppadum 13.90

Fettucine Pasta, Basil Cream, Baby Spinach, Sundried Tomato & Garlic Bread V 13.90

Sides

House Salad, Cherry Tomatoes, Vinaigrette 3.00

Hand Cut Chips 3.50

BAR FOOD MENU (cont'd)

Desserts

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Cheesecake of the Day 6.50

Tiramisu – Italian Coffee, Chocolate & Cream Dessert 6.50

Banana & Butterscotch Crêpes, Ice Cream 6.50

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White Wine

House White

Sauvignon Ardèche 2016 5.50/18.50

Pierre Chanau, France

Sauvignon Blanc grape with good acidity and citrus notes, pairs beautifully with salmon & shellfish.

Muddy Boots Chardonnay 5.50/19.90

South Eastern Australia

Refreshing & lively, with lime & juicy peach aromas, plus floral & mineral notes. The mouthfeel is crisp, clean & light, with a tart finish.

Villa Calappiano Pinot Grigio 24.00

Veneto, Italy

A tropical bouquet of figs, dates & pineapple, with dominant notes of zesty lemon and a reassuring mineral aspect.

Mâcon-Lugny 2016 28.00

André Goichot

Lovely soft white style of Chardonnay with apple blossom and whitestone fruits. A great match for fish and seafood dishes as well as goat's cheese.

Chakanaa Collection Torrontés 2013 28.00

Salta, Argentina

Bright, pale yellow. White flowers with spicy citrus notes. Pair with slightly spicy dishes, salads and white meats.

Red Wine

House Red

Les Ormes de Cambras 2016 5.50/18.50

Cabernet Sauvignon, France

Very expressive nose of fresh red fruits and spices, with aromas of gingerbread and jam. Fresh and tangy, bursting with raspberry fruit and supple tannins.

Muddy Boots Shiraz 5.50/19.90

South Eastern Australia

Ripe black fruit, cracked black pepper, tobacco leaf, chocolate, cedar and vanillin oak.

Storks Tower Tempranillo Shiraz 23.00

Tierra de Castilla y León, Spain

Notes of ripe fruit with hints of spice and incense. Big on the palate, full-bodied and long with black fruits and spice.

El Caminto Malbec 25.00

Argentina

A deep purplish red from Mendoza with a powerful nose and notes of ripe red berries and chocolate. Pairs well with beef, lamb, pasta & medium-hard cheeses.

Côtes du Rhône 2016 25.00

André Goichot

Unoaked, easy drinking red with blackberry notes and a dusting of spice & chocolate.