

Hugh McCanns

Celebration Menu

Welcome Glass of Bubbly on Arrival

Soup of the day – Served with chef's selection of bread

O' Hares Famous Seafood Chowder – a diced selection of fresh seafood cooked in a creamy broth served with garlic bread

Assiette of mixed delight – Chef's cognac flavoured pate, prawn salad and melon

Pan Seared Breast of Chicken - Chicken fillet served in a smoked bacon and mushroom sauce, roast baby onions, seasonal veg and choice of chips/champ

O' Hares Haddock - Fresh local haddock deep fried in a beer batter served with mushy peas, homemade tartar sauce, triple cooked chips and side salad

Vegetarian Burger - Veggie Cheeseburger served with homemade relish, salad garnish and triple cooked chips

Slow Cooked Dexter Beef Cheek - Served with seasonal vegetable, creamy Irish champ and a red wine jus

10 oz. Dry Aged Sirloin - Prime Dry Aged Sirloin chargrilled and served with grilled mushroom, tomato, French fried onions, chips or champ (£6 Supplement)

Trio of Desserts, Tea and Coffee

£21.95 (£5 Supplement Steak)

There may be traces of nuts and seeds in all our dishes. Our kitchen uses all the main allergens, please inform staff if you suffer from any allergies.