



## STARTERS

## PRAWN WONTON

Prawns wrapped in basil leaves and wonton sheet, served on bed of rocket leaves, bell pepper, cucumber, and Asian sticky sauce.

## PORK BELLY (GFA)

A tender piece of slow cooked pork belly marinated in Bulmer's Irish cider, tempered savoy cabbage, quail egg and remoulade sauce.

## DEEP-FRIED BRIE (V)

Deep-fried brie cheese in a panko breadcrumb with mixed leaves salad, pomegranate sauce and tomato relish.

## CONFIT OF DUCK SALAD

Slow cooked duck served with roasted three colour bell paper, mixed leaves salad, red onion, parmesan cheese and balsamic reduction.

## SWEET TOOTH 101

## CLASSIC CRÈME BRULEE

## APPLE CRUMBLE

Poached apple with coconut crumble served with cream Anglaise.

## CHOCOLATE DELICE

Dark chocolate brownie served with vanilla ice cream, caramelized walnuts, and cream caramel sauce.

## THE MAIN EVENT

## PAN-FRIED SALMON (GFA)

Fillet of salmon served with scallion mash, prawn bisque.

## CHICKEN SUPREME

Grilled supreme of chicken served with lyonnaise potatoes and bourguignon sauce.

## KOPA 8OZ RIB EYE (GFA)

Prime Irish 8oz rib eye steak cooked in our Kopa Grill garnished with crispy fried onions, fondant potato, vine cherry tomatoes and peppercorn sauce.

## SEAFOOD LINGUINE

Seafood mix of fresh mussels, calamari, tiger prawns and salmon in a slightly spicy tomato and white wine sauce served with linguine pasta.

## KOPA 8OZ VEAL

8oz steak of veal cooked in our Kopa grilled served with colcannon mashed potatoes and tarragon jus.

## THE NEW YORKER (GFA)

Irish angus beef minced with herbs and spices chefs, 101 burger sauce, crisp pancetta, melted swiss cheese, rooster fried onions, diced tomato, romaine lettuce, on a brioche bun. Served with French fries or our 101 garlic rosemary potatoes.

€39.95

VG: Vegan Dish

GFA: Gluten Free Adaptable (PLEASE ASK SERVER FOR DETAILS)

V: Vegetarian Dish