

DINNER MENU €55

STARTERS

ROASTED PUMPKIN, HONEY & ROSEMARY SOUP

with crème fraiche & spiced curried oil with focaccia bread

COD

Deep fried salt cod brandade balls, quail egg, red pepper coulis, chorizo & olive oil CD,CG,CF

BURRATA

with beetroot, radicchio, horseradish and candied walnuts

CHICKEN LIVER PARFAIT

with truffle butter, grape chutney and toasted brioche

PADRON PEPPERS

roasted over coal with white garlic purée, chorizo, fried garlic, fried rosemary crumbs

MAINS

ROASTED PORK BELLY

with apple puree, crushed celeriac and chervil

BORLOTTI BEAN STEW

curly kale, roasted onion, tomato, fennel & pesto

GRILLED SEABREAM

artichoke puree, buttered cavalo nero, pickled mushrooms & artichoke crisp

8OZ JOHN STONE SIRLOIN

truffle remoulade, caramelised shallot, watercress

DUCK LEG

white bean & saucisson cassoulet, roasted foie gras

****All main courses served with sliced new potatoes, soft herb mayonnaise**

SIDES

SKINNY FRIES €5

rosemary, French mustard
mayonnaise

SWEET POTATO PURÉE €5

with bourbon, maple syrup &
brown butter

DESSERT

PAVLOVA

with blackberry sorbet and fresh berries

WARM CARMELISED APPLE CRUMBLE

red wine plum, blueberries, vanilla custard and pudding ice cream

CHEESE BOARD

Whiskey cheddar, Durrus farmhouse cheese, Wicklow blue, ST Tola goats cheese.
All served with shallot chutney & crackers (supplement €6.50)