

## LUNCH AND EARLY EVENING

Available Lunch 12.30 -2.30pm & Early Evening – 7 days 5 – 6pm  
(not available for groups of 13 or more Fri & Sat evening)

Quite simply a menu designed to support the very best of homegrown produce. The food is assembled in an uncomplicated way that relies on its freshness to shine through as the real hero. We are committed to bringing to the plate all that is great from the best of Irish produce, at a time when it is so important to support and value the effort and commitment of our Irish producers and farmers. These people are an inspiration to us; through their passion they are continuously evolving with a determination to be proud of what we do on this rapidly developing food island.

*Dylan McGrath*

**€35 per person**



## TO START

### **Pumpkin & Chestnut Flatbread**

pumpkin purée, fresh rosemary, parmesan, crispy pork belly, onion purée, Irish mozzarella, sliced chestnut, fried mushroom

### **Burn House Smoked Salmon**

with trout caviar

### **Pickled Carrot and Tarragon Salad**

strips of pickled carrot, wild leaves, nasturtium, rocket, shallots and chives bound in fresh carrot juice dressing

### **Roasted Pork Belly**

with crushed turnip, peppered bacon and crispy pork rilette

## MAINS

### **Pork Chop**

rare breed pork chop with rosemary and a little crispy crackling

### **Cod**

with lettuce and chervil sauce

### **Rabbit**

braised rabbit leg with white wine, smoked bacon, tarragon and onion

### **Mushroom Open Ravioli**

with truffle, parmesan and gremolata

### **Denver Roll Steak (€5 supplement)**

with bonemarrow butter

### **From The Garden**

a take on peas and carrots

### **All main courses served with**

a selection of sides

## TO FINISH

### **Banoffi**

with vanilla crème fraiche, banana sorbet and digestive crisps

### **Rhubarb Trifle**

with crunchy praline & reduced milk mousse