

EARLY EVENING MENU

Available until 6:15pm 2 courses €34 | 3 courses €39

TO START

Pear & Parsnip Soup

Crème fraîche, smoked almonds and nut honey butter 8a,7

Confit of Rabbit Savoury Tart

With braised onion, mustard, smoked bacon, mushroom mousse and nut-brown butter 1.3.7.10.12

Poached & Smoked Mackerel Rilllette

Spring onion, herbs, pink peppercorn infused sour cream and Guinness brown bread 1,4,7

Ash Baked Golden & Ruby Beetroot

With lemon scented velvet cloud yoghurt, caramelised walnuts and beetroot & elderflower dressing 1,7,8c

MAINS

Roasted Chicken Leg

Grilled with Parmesan, mushroom and tarragon velouté and butter roasted lettuce 7,10,12

Grilled Hake

Cauliflower purée, crispy fried batter, vinegar and warm Gribiche butter sauce and chive 1,4,7,12

Rump of Beef

with carrot purree and roasted baby globe artichoke 7,9,12 (supplement \in 6)

OR

with skinny fries and peppercorn sauce 1,7,9,12 (supplement €6)

Slow Cooked & Charred Lamb Neck

With colcannon potato, braised carrot, parsley gremolata bread crumbs 1.7.9

Celeriac Orzo (Risotto Style)

With roasted king oyster mushroom, buttered kale and Parmesan 7,9,12

All mains served with glazed new potatoes and chervil

DESSERTS

Catalan Spiced Brûlée

Caramelised and served with mandarin infused ice cream 1,3,7

Guinness Brown Bread Ice Cream

with treacle custard and poached plums 1,3,7,12

Chef's Choice, Single Serve Cheese

Delice de bourgogne cheese, pear & shallot chutney, served with toasted sourdough 1,7,8 (supplement €5)