

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

BURRATA

Dressed with lemon zest, mangetout & tarragon oil & toasted pine nut, Coppa ham, with home baked bread & olive oil

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

Hugh Maguire's roasted & soya glazed pork belly with light sesame emulsion, honey pickled kohlrabi, bok choi & lime

BORLOTTI BEAN STEW

curly kale, roasted onion, tomato, fennel & pesto

GRILLED SEABREAM

Romesco sauce, green olive, baby courgette, toasted almonds, crispy kale, tomato & coriander

8OZ JOHN STONE SIRLOIN

8oz John Stone Sirloin with red onion chutney & shells, watercress and fresh grated horseradish

SIDES

SKINNY FRIES

rosemary, honey roasted
garlic mayonnaise

NEW SEASON BABY POTATOES

DESSERT

CLASSIC VANILLA PANACOTTA

with fresh raspberries, lemon curd and it's own mousse, meringue and shiso cress

CHOCOLATE CHOUX BUN

pastry cream, chantilly cream, chocolate sauce and chocolate

CHEESE BOARD

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