

EARLY EVENING MENU

Available until 6:15pm
2-courses €33 | 3-courses €39

TO START

Gin Cured Salmon
pickled cucumber, radish, spring onion, dill & smoked yoghurt

Cream of Celeriac Soup
Mushroom celeriac ravioli, mascarpone, lovage, caramelised hazelnut.

Grilled Artichoke
with green beans, dressed with lemon zest, capers, shallots & nduja mayonnaise

Pork Belly Rillettes Ball
fried crispy with lovage emulsion, apple salad & horseradish

MAINS

Coal Roasted Rare Breed Pork Rib Eye (Gilligans Farm)
carrot puree, baby carrots, buttered kale and rosemary & chicken jus

Roasted Salmon
buttermilk beurre blanc, chopped dill, pickled grapes & torched lettuce

Wild Mushroom Orzo (Risotto)
King oyster mushroom, celeriac with parmesan & chives (Vegetarian or Vegan option)

Rump of Beef
Crispy baby gem in honey roast garlic mayonnaise & sourdough crumbs served with fries

DESSERTS

Elderflower & Wexford Strawberry Cheesecake
Summer berry ripple ice cream and wild lemon balm

Poached Apricot pavlova
Toasted almond, pistachio and apricot sorbet