



# FESTIVE DINNER MENU



## TO START

### Smoked Salmon Mousse

Pressed cucumber, pickled cauliflower florets, dulse & smoked salmon roe, served with our homemade soda brown bread

### Chicken Liver Parfait

Truffle butter with grape chutney & toasted brioche

### Natural Hummus

Smooth chickpea, topped with green gordal olive, pickled red onion, fried garlic & shallot with our woodfired ciabatta

### Roasted Pumpkin Soup

With grated chestnut & colombo spiced oil

## MAINS

### Coal Roasted Pork Rib Eye

Carrot anise puree, baby carrots and buttered kale

### 8oz Sirloin (John Stone)

Carmelised red onion marmelade, red onion shells, watercress and fresh horseradish

### Seabream

Jerusalem artichoke puree, fried globe artichoke with glazed cabbage & chive buttersauce

### Wild Mushroom Orzo

King oyster mushroom, celeriac with parmesan & chive (v)

### Deep Fried Ballylisk Rose Brie

With a cauliflower & almond puree, fig & aramaic chutney, pickled shallots, green beans & toasted almonds

All main courses are served with sliced new potatoes and soft herb mayonnaise

These are our favourite meat cuts to share, be warned they sell out quickly.

## ON THE BOARD

Supplements apply, portions are pre-cut to sizes written up on our chalkboard.

Rib on the bone - €20 pp / serves 3 (supplement)

Chateaubriand - €18 pp / serves 2 (supplement)

Rack of Venison for two / €25 pp / serves 2 (supplement)  
served with Irish suede garlic dauphinoise, blackberry and red wine sauce and fried brussel sprouts

## ADDITIONAL SIDES €6.50

### Skinny Fries

Rosemary, honey roast garlic mayonnaise

### Creamed Potatoes

With it's own mousse

### Tender Stem Broccoli

Charred broccoli, toasted hazelnuts, crispy garlic

### Deep Fried Brussels Sprouts

With truffle mayonnaise

## DESSERTS

### Winter Berry Pavalova

Blackberry dressed in elderflower syrup, blackberry sorbet and chantilly cream

### Chocolate & Coffee Mousse

Coffee ice cream, chocolate & toasted hazelnuts

### Red Wine Pear & Roasted Apple Cobbler

Fruits baked under soft crumble with mince pie ice cream and double vanilla custard

### Chef's Choice, Single Serve Délice De Bourgogne Cheese

With pear & shallot chutney served with crackers (supplement €3.00)

