

EARLY EVENING MENU

Available until 6:15pm
2courses €39 | 3courses €45

TO START

Cream of Onion Soup

With a toasted crouton of Hegarty cheddar cheese 1a,7

Smoked Salmon Mousse

Pressed cucumber, pickled cauliflower florets, dulse & smoked salmon roe & our homemade soda brown bread 1a,1d,4,7

Fried Duck Egg

Crispy smoked black pudding, foie grass & shallot balsamic dressing 3, 1a

Deep Fried Scallop

Smoked bacon, creamed cavolo nero, warm hazelnut burre blanc and shaved hazelnut (€3 supplement) 4,8b,7

Baked Beetroot & Goat's Cheese

Whipped goat's cheese, red & golden beetroot, candied almonds, red apple, watercress, honey & mustard dressing 1a, 7,8a,10,12

MAINS

Coal Roasted Rare Breed Pork Rib Eye (Gilligans Farm)

Carrot puree, baby carrots, buttered kale and rosemary & pork gravy 1a,7,9

8oz John Stone Sirloin

With red onion marmelade and watercress, served with skinny rosemary fries (€10 supplement) 1,3,7,9,10

Charred Lamb Fillet

Soft creamy polenta, buttered kale, Parmesan and salsa verde dressing 7

Roasted Manor Farm Chicken

Creamed baby spinach, roasted king oyster mushrooms with nutmeg and Parmesan cheese 1a,7

Roasted Salmon

Charred spring onion, leek soubise, fried parsley and smoked Morneau sausage 1a,4,7,12

Wild Mushroom Orzo

King Oyster Mushroom, Celeriac with Parmesan & Chive (Vegetarian or Vegan option) 1a,7

All mains served with glazed new potatoes with herb emulsion

DESSERTS

Panna Cotta with Vanilla Creme Fraiche

Berries dressed in elderflower & mint with blackberry sorbet and blueberry mousse 7,12

Warm Chocolate Chip Cookie

Chocolate ice cream and crunchy chocolate soil with a peanut butter custard 1a,3,5,7