



## Sample Menu

*(Please note, our menu changes regularly based on seasonal availability)*



### STARTERS

Scallops, charred cauliflower, caper, raisins	15.60
Black pudding boudin, crispy egg, Pancetta, mousseline	12.50
Ham hock, mustard aioli, prune, Green sauce, frisée	13.00
Cod croquette, smoked salmon, crab, Leek aioli, buttered spinach	14.50
Soup of the day	12.50
Baked goats cheese & red pepper filo pastry, Beetroot chutney	12.50
Seared pigeon, green lentil, swede, Walnut, lardons	15.00
Mushroom Pithivier, Potato, smoked cheese, cep & truffle cream	15.00





## MAIN COURSES

10 oz Hereford sirloin steak, Garlic & chilli pont neuf, onion jam, mushroom, Irish whiskey & pepper sauce	27.50
8 oz fillet of Irish Hereford steak, Truffle mousseline, foie gras , Bourguignon	41.00
Slow cooked beef cheek, Root vegetables, garlic potatoes, red wine jus	31.00
Supreme of Irish chicken, Celeriac fondant, purée, black lard, hazelnut, Red onion, Madeira jus	29.00
Confit duck leg, Crushed sweet potato & carrot, soy greens	28.50
Rosderra Irish pork fillet, Smoked black pudding, cabbage, swede purée, Pommery mustard & cider cream	30.00
Fish on the bone, Shellfish, citrus & seaweed butter	33.50
Clare Island organic salmon, Basil, chickpea, chorizo, tomato, Parmesan & lemon cream	32.00
Atlantic Hake, broccoli purée, shrimp, cucumber, dill, asparagus, fish cream	31.00
Wild Irish venison, smoked black pudding, Beetroot, red cabbage, chocolate jus	33.00



## DESSERTS

Vanilla Brulée, Shortbread, raspberry sorbet	12.50
Chocolate Pavé, White chocolate soil, White chocolate ice cream	12.50
Cranberry & orange panna cotta, Cranberry dressing, orange curd, Crispy biscuit	12.50
Pear & apple parfait, Caramelised pear, apple puree, spice cake	12.00
Cheese board, home made cracker, chutney, grapes	12.50
Lemon meringue, passionfruit jelly, velvet cloud yogurt ice cream	12.50
Chocolate mousse Delicia, Chocolate tuile, anglaise, Pistachio cream, chocolate sauce	12.50

