

La Fougère



Head Chef - Seamus Commons



Soup du Jour , Celeriac, Confit Potato, Smoked Chicken 7,9,12	6.50
Ham Hock & Root Vegetable Terrine, Carrot Remoulade, Apple, Fig 6,7,10	9.50
Black Pudding Boudain, Thyme & Rosemary Mousseline, Crispy Bacon, Duck Egg, Burgundy Jus 6,7,9,10,12	10.50
Crispy Goat Cheese, Caramelised Onion, Beetroot, Hazelnut Dressing 1,6,7,8,9,10,12	10.50
Smoked Mackerel, BBQ Salmon, Warm New Potato, Mint, Leek, Spinach, Horseradish Aioli 4,6,7,9,10,12	13.50



Allergens

1. Cereal
2. Crustacean & products thereof
3. Eggs & products thereof
4. Fish & products thereof
5. Peanuts & products thereof
6. Soybeans & products thereof
7. Milk & products thereof

8. Nuts
9. Celery
10. Mustard & products thereof
11. Sesame seeds & products thereof
12. Sulphur dioxide & sulphites
13. Lupin & products thereof
14. Molluscs & products thereof



Supreme of Irish Chicken, Celeriac, Truffle, Pancetta,
Garlic Butter, Pont Neuf, Pine Nuts
6,7,9,10,12 28.00

Rump of Mayo Lamb, Cumin Carrot,
Lamb Ragout, Rosemary Mousseline, Greens
6,7,9,12 38.00

Pan-Fried Seabass, Chorizo, Chickpea,
Fennel Purée, Crab, Scallion, Basil Oil
2,4,6,7,8,10,12 29.00

Pan-Fried Atlantic Hake, Broccoli Purée, Tenderstem,
Pink Grapefruit, Shrimp, Fish Cream
2,4,6,7,9,10,12 29.00

8 oz Fillet of Irish Beef, Potato Fondant, Red Onion,
Mushroom & Cep, Broad Beans, Pepper Jus
6,7,10,12 43.00

Spinach & Ricotta Tortellini, Beetroot,
Organic Greens, Asparagus Cream
1,3,6,7,12 20.00



Please inform your server if you have any dietary requirements or allergies



Pear & Apple Parfait, Spiced Crumble,
Poached Pear, Apple Puree

1,3,6,7,8,12

8.50

Coconut & Pineapple Cheesecake, Pineapple Salsa,
Raspberry Sorbet

1,3,6,7,8

7.50

Vanilla Panna Cotta, Winter Berry Compote,
Meringue, Raspberry Sorbet

3,6,7,12

8

Sticky Toffee Pudding, Hazelnut Crumb,
Caramel Sauce, Vanilla Ice Cream

1,3,6,7,8,12

10.00

Selection of Wild Atlantic Way Irish Farm
House Cheese, Crackers, Fruit Chutney

1,6,7,12

11.00