

La Fougère



Maître D - Nick le Roux
Head Chef - Seamus Commons

Soup du Jour

Leek & Potato, Smoked Chicken, Leek Ash, Thyme Cream
6,7,9,12 6.50

Asparagus, Flat Cap Mushroom, Truffle Aioli,
Cashew Smoked Cheese, Crispy Duck Egg
1,3,6,7,8 9

Ham Hock Terrine, Green Sauce, Raisin Puree, Carrot Remoulade
3,9,10,12 8.50

Galway Goat's Cheese Bonbon & Parfait, Beetroot, Rocket,
Seed Twist, Red Pepper
1,3,6,7,10,12 9.50

Pan-Fried Scallop, Smoked Black Pudding, Mousseline,
Chorizo & Sherry Dressing
1,2,6,7,10,12 13.50

List of 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



8 oz Fillet Steak of Irish Beef, Pommes Anna, Roast Onion,
Crumbed Beef Cheek, King Oyster Mushroom, Truffle & Madeira Jus
1,3,6,7,9,10,12 40

Supreme of Irish Chicken, Celeriac Puree, Charred Celeriac, Remoulade,
Black Lard, Smoked Bacon Cream
6,7,8,10,12 26

Grilled Seabass, Courgette & Basil Puree, Charred Scallion,
Chorizo Dressing, Pinenut & Caper
2,4,6,7,8,10,12 28

Atlantic Hake, Tenderstem Broccoli, Broccoli Puree, Almond & Herb Crumb,
Trout Eggs, Dill & Cucumber Cream, Shrimp
1,2,4,6,7,12,14 27

Spiced Green Lentils, Sweet Potato, Smoked Red Pepper,
Green Sauce, Cashew, Naan Bread
1,6,7,9,10,12 19





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

