


Good evening and welcome to la Fougère

(Sample dinner menu – changes nightly)



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| Carrot and ginger soup | €7.50 |
| Roast breast of wild Irish pigeon, crispy kale, root vegetables, black pudding croquette, sage mousseline | €13.50 |
| Ham hock terrine, celeriac remoulade, cider raisins, salsa verde, compressed apple | €12.50 |
| Galway's goat's cheese parfait, beetroot dressing, beetroot purée, avocado, pastry twist | €11.50 |
| Barbecued salmon, lemon aioli, pickles, crispy capers | €10.50 |



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| | | Guest supplement on inclusive meal |
| Sirloin steak of Irish beef, crispy onion, glazed carrot, smoked cheese fondant, carrot & thyme | €29.50 | €9.50 |
| Baked Atlantic hake, courgette & basil, calabrese, grilled scallion, chorizo & sherry | €28.00 | |
| Supreme of Irish chicken, charred celeriac, hazelnut dressing, pancetta, red onion jam | €26.00 | |
| Pea & Butternut squash tortellini, spinach goats cheese, celeriac | €23.50 | |
| Pan seared fillet of sole, broccoli purée, charred broccoli, almonds, almond & shrimp butter | €28.00 | |
| Roast breast of wild Irish pheasant, turnip, smoked black pudding, parsnip, sprouts & smoked bacon, wilted greens | €29.00 | |

Desserts



Orange panna cotta,
orange curd,
vanilla ice cream €9.50

Passionfruit & chocolate tart,
passionfruit soil,
hazelnut ice cream,
chocolate bonbon €9.50

Pear financier, lemon curd,
berry compote, raspberry sorbet €9.50

Pear parfait, granola,
compressed apple, crème anglaise €9.50

Cheese selection:
Carrigaline original, Durrus,
Cashel Blue, crackers, apple chutney €11.50



Freshly pressed Bean West coffee & tea