



Starters

Soup of The Day €8

Home baked breads (m,g)

Crab Ravioli €13

Prawn bisque, squid ink emulsion, Irish trout caviar, aniseed foam

(cr,f,g,m,e,mo,s)

(Pecile Pinot Grigio 2018)

Boyne Blue Cheese & Poached Pear €10

Mesculin leaves, candied walnut, walnut essence (m,n,s)

(Quinto do Crasto LBV port 2015)

Chicken Liver Parfait €10

Crostini, vintage port jelly, almond, orange puree (s,g,m,n,e)

(Fleurie Aime Piroux 2020 Beaujolais Gamay)

Olive Pork Belly €12

Red cabbage, apple, jus (s,m)

(Domaine Horgelus 2019 Sauvignon Blanc Gascone)

Beef Carpaccio €14

Rapeseed oil, panko capers, horseradish aioli (g,e,mu)

(Little Rascal 2019 Shiraz Victoria)

*(G)Gluten, (M) Milk, (E) Egg, (F)Fish, (C)Celery, (MU) Mustard, (MO) Molluscs(S) Sulphites,
(CR) Crustaceans (L)Lupin, (N)Nuts, (PN)Peanut,(SE) Sesame, (SO) Soybeans*

Main Courses

Ard Mhacha Mushroom Risotto €18

Garlic & Herb Butter Topped with Parmesan (m,s)

(Maui 2021 Sauvignon Blanc Canterbury)

Chicken Supreme €23

Fondant Potato, Iona farm baby carrots, hunter sauce (m,s)

(Opawa pinot noir 2017 Marlborough)

Rump of Wicklow Lamb €25

Rosemary & garlic polenta cake, celeriac puree, buttered broad beans, asparagus tips, mint crumb, port jus (m,s,g,c)

(Mancura Etna Cabernet Sauvignon 2020)

Catch of the Day

See Server for today's catch

(Domaine Seguinot- Bordet 2019 Chardonnay Petit Chablis)

Skeaghmore Duck Breast €25

Pearl barley, roasted sweet potato, sweet potato puree, blackberry jus (g,m,s)

(Opawa pinot noir 2017 Marlborough)

Irish Hereford Beef

100z Sirloin €28/ 8 oz Fillet €34

Nutmeg rosti, onion puree, tenderstem broccoli, Ard Mhaca mushroom & port jus (s,m)

(Bodini 2020 Mendoza Malbec)

Side Dishes €5

Home Cut Chips (g)

Locally Sourced Seasonal Vegetables (m)

Ard Mhaca Mushrooms, Drummond House smoked garlic & Parmigiano (m)

Tenderstem Broccoli, toasted almonds (m)(n)

Ballymakenny Mixed Potatoes pink apple fir, violettas, & mayan Golds (m)

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(S) Sulphites, (CR) Crustaceans (L)Lupin, (N)Nuts, (PN)Peanut,(SE) Sesame, (SO) Soya*

Desserts

Carrot Cake €8.50

Cream Cheese Icing, Vanilla Ice- Cream, White Chocolate Crumb (g,e,m)
(Coulous Cadillac 2020 Bordeaux Semilion, Sauvignon Blanc)

Brownie €8.50

Raspberry, chocolate crisp, Chantilly cream (m,e,so)
(Trapadis Rasteau Grenat 2014 Rhone renache/Mourvedre/Syrah)

Crème Caramel €8.50

Almond Brittle, Chantilly cream (e,m,n)
(Malmantico 2006 Fiorentina Malvasia)

Rhubarb & White Chocolate Cheesecake €8.50

Garnished with Rhubarb Gel, Preserved Lemon Foam (d,e,g)
(Coulous Cadillac 2020 Bordeaux Semilion, Sauvignon Blanc)

Boyne Grove farm Apple & Pecan Crumble €8.50

Crème Anglaise & vanilla ice cream (m,n,e,g)
(Coulous Cadillac 2020 Bordeaux Semilion, Sauvignon Blanc)

Cheese Selection €13.50

St Tolas goats cheese, Hegartys cheddar, Carrig Bru, Ballylisk brie, Boyne blue, Lannleire honey, cranberry chutney, grapes, Scandinavian crispbreads (n,s,m)
(Quinto do Crasto LBV port 2015)

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(CR) Crustaceans (L)Lupin, (N)Nuts, (PN)Peanut,(SE) Sesame, (SO) Soybeans*