

Evening Set Menu

Starters

Tomato & Bean Broth

Chilli oil, home baked breads (m,g,c)

Chicken Liver Parfait

Crostini, apple, walnut, (s,g,m,n,e)

Whiskey Cured Salmon

Cucumber, fennel soda crumb, lemon curd (s,m,g,f,e)

Confit Pork Belly

Eddie Tuites crumbed black pudding, celeriac & apple textures, port jus (m,s,g)

Mooncoin Beetroot & St. Tolas Goats Cheese Salad

Goats Cheese mousse, beetroot textures, candied walnuts (m,n,s,g)

Main Course

Chicken Supreme

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

Courgette & Heirloom Tomato Risotto

Drummond House garlic butter, Ardsallagh goats cheese, basil (m,s)

Skeghnora Duck Breast

Iona farm baby beetroot, barley cake, savoy cabbage & jus (m,so,s,c)

Pan Fried Fillet of Cod

Polenta cake, florets of cauliflower, cauliflower puree,
lemon & white wine velouté (f,cr,m,s)

Irish Hereford Beef 8oz Fillet (€10 supp)

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

Desserts

Blackberry & White Chocolate Cheesecake

Blackberry gel, preserved lemon foam (m,e,g)

Carrot Cake

Cream Cheese Icing, Vanilla Ice- Cream, White Chocolate Crumb (g,e,m)

Brownie

Raspberry, chocolate crisp, Chantilly cream (m,e,so)

Lemon Tart

Raspberry macaroon, Italian meringue, pistachio crumb, Chantilly cream (g,e,m,n)

Cheese Selection (€7 supp)

Ardsallagh goats cheese, Hegartys cheddar, Carrig Bru, Ballylisk brie, Boyne blue, Lannleire honey, apple chutney, grapes, Scandinavian crispbreads (n,s,m,g)