



Starters

Soup of The Day

Home baked breads (m,g)

Chicken Liver Parfait

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

Ham Hock Terrine

Pickled vegetables, celeriac puree, black pudding crumb (s,g,m,mu)

Crab Ravioli

Prawn bisque, squid ink emulsion, Irish trout caviar, aniseed foam (cr,f,g,m,e,mo,s)

Boyne Blue Cheese & Poached Pear

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

Main Course

Rump of Wicklow Lamb

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

Chicken Supreme

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

Ard Mhácha Mushroom Risotto

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

Catch of the Day

See Server for today's catch

Irish Hereford Beef

8 oz Fillet (€10 supp)

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

(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) Soybean

Desserts

Rhubarb & White Chocolate Cheesecake

Rhubarb gel, white chocolate, preserved lemon foam (m,e,g)

Carrot Cake

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

Brownie

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

Crème Caramel

Almond Brittle, Chantilly cream (e,m,n)

Boyne Grove farm Apple & Pecan Crumble

Crème Anglaise & vanilla ice cream (m,n,e,g)

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