

A La Carte Menu

Starters

Broccoli Velouté €10.50

Young Buck blue cheese, toasted pine nuts (m,c,so,pi,s)
(Mancura Etnia Cabernet Sauvignon, Chile €8)

Pan Seared Scallops €19.50

Smoked salmon mousseline, dill tapioca crisp, Irish trout caviar,
martini & fennel velouté (f,cr,mo,gw,e,m,s)
(Macon Solutré, Pouilly, Chardonnay €14)

Goats Cheese Mousse €13.50

Balsamic & roasted honey glazed nectarines, pine nuts & basil oil (m,s,pi,so)
(Tomassi Lugana Le Fornaci, Italy, €11)

Roasted Cauliflower €12.50

Butterbean puree, crispy quinoa, chimichurri (se, so,m,gw)
(Maui 2021 Sauvignon Blanc, Canterbury NZ €9.50)

Chicken Liver Parfait €12.50

Brioche, apple textures, walnuts (gw,m,s,wn,e)
(Ciu Ciu Bacchus Montepulciano, Italy €9.50)

Beef Carpaccio €17.00

Panko capers, horseradish aioli, mixed leaves, rapeseed oil (m,e,s,so,c,gw)
(Chateau des Jaques, Morgon, Gamay, Beanjolaie €13.50)

Confit Pork Neck €14.50

Herb crumb, parsnip puree, potato crisps, sage oil, port jus (m,s,so,c,gw)
(Bender Paulessen, Mosel, Riesling €12)

Allergens:

*(GB)Barley, (GW)Wheat (GM)Malt (M)Milk, (E) Egg, (F)Fish, (C)Celery, (MU)Mustard,
(MO)Molluscs, (S)Sulphites, (CR)Crustaceans, (L)Lupin, (P)Peanut, (PI)Pine nut,
(CN)Chestnut, (WN) Walnut, (PEC) Pecan, (SE) Sesame,
(SO) Soybeans, (A) Almonds, (HN) Hazelnut PO (Pistachio)*

Main Course

Ard Mhaca Mushroom Gnocchi €22

Ard Mhaca shiitake & oyster mushroom gnocchi, garlic & herb butter, truffle purée, pine nut, picatta crumb, Parmesan cheese (gw,e,m,so,pi,c,s)
(Chateau des Jacques Morgan, Gamay, Beaujolais France €13.50)

Catch of the Day

Please see server for today's special

Chicken Supreme €26

Pommes Anna, buttered asparagus tips, asparagus velouté, pistachio crumb (po,so,m,s,c)
(TePá Pinot Gris, Marlborough, New Zealand €11)

Pan Fried Aubergine €23

Spiced chickpea & saffron yoghurt (m,so)
(Ciu Ciu Bacchus Montepulciano, Italy €9.50)

Skeaghanore Duck Breast €29

Fondant potato, Iona baby beetroot textures, crispy kale & quinoa, beetroot puree, port jus(m,so,s,gw,c)
(Vinasperi Crianza, Tempranillo €10)

8oz Fillet of Irish Hereford Beef €38

Nutmeg rosti potato, charred broccoli, onion puree, port jus (s,m,e,c,so)
(Hitber & Yon, Cabernet Sauvignon, McLaren Vale €15)

Side Dishes €6

Home Cut Chips (gw,so)

Sauteed Baby Potatoes (m,so)

Ard Mhaca Mushroom, Garlic & Parmesan (m,so)

Creamy Mash Potatoes (m)

Apple & Quinoa Salad with candied walnut (s,wn,gw,so)

Allergens:

(GB)Barley, (GW)Wheat (GM)Malt (M)Milk, (E) Egg, (F)Fish, (C)Celery, (MU)Mustard, (MO)Molluscs, (S)Sulphites,
(CR)Crustaceans, (L)Lupin, (P)Peanut, (PI)Pine nut, (CN)Chestnut, (WN) Walnut, (PEC) Pecan, (SE) Sesame, (SO) Soybeans, (A) Almonds, (HN) Hazelnut, PO (Pistachio)

Desserts

Blackberry & White Chocolate Cheesecake €9.50

Blackberry gel, preserved lemon foam (m,e,gw)
(Recioto, della Valpolicella, Italy €9.50)

Chocolate Delice €9.50

Chocolate sponge, chocolate mousse, Amareno cherries, Chantilly creme (m,e)
(Recioto, della Valpolicella, Italy €9.50)

Crème Brûlée €9.50

Homemade orange hazelnut biscotti (e,m,gw,hn)
(Seifried sweet Agnes Riesling, New Zealand €9.50)

Salted Caramel Tart €9.50

Caramelised banana, banana cream & caramel tuille (gw,so,d,s,e)
(Brumes Sauternes Somillion/Sauvignon blanc/Muscadelle 2020, Bordeaux France €10)

Boyne Grove Farm Apple & Pecan Crumble €9.50

Crème Anglaise & vanilla ice cream (m,pec,e,gw)
(Coulous Cadillac 2020 Bordeaux Semillon, Sauvignon Blanc €9)

Cheese Selection €19

Selection of Irish cheeses, Lannleire honey,
fig chutney, grapes(gw,hn,m,c,mu,s)
(Quinto do Crasto LBV port 2015 €7)

Allergens:

(GB)Barley, (GW)Wheat (GM)Malt (M)Milk, (E) Egg, (F)Fish, (C)Celery, (MU)Mustard, (MO)Molluscs,
(S)Sulphites,
(CR)Crustaceans, (L)Lupin, (P)Peanut, (PI)Pine nut, (CN)Chestnut, (WN) Walnut, (PEC) Pecan, (SE) Sesame,
(SO) Soybeans, (A) Almonds, (HN) Hazlenut, (PO) Pistachio

