

A La Carte Menu

Starters

Ard Mhaca Mushroom Velouté €10.50

Infused with chardonnay, tarragon oil (m,s,so,c)

(Friuli Graves, Pecile Pino Grigio, Italy 2021 €9)

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 Soultré, Pouilly, Chardonnay €14)

Toonsbridge Irish Mozzarella & Heirloom Tomato €13.50

Basil Oil, Coppa ham & toasted Pine Nut Crumb (m,pn,gw,so,cr)

(Tomassi Lugana Le Fornaci, Italy, 11)

Roasted Cauliflower €12.50

Butterbean puree, crispy quinoa, chimichurri (se, so,m,gw)

(Mani 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)

Confit Pork Neck €14.50

Herb crumb, parsnip puree, Sautéed baby potatoes crisps, sage oil, apple ice wine jus

(m,s,so,c,gw)

(Bender Paulessen, Mosel, Riesling €12)

Beef Carpaccio €17

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

(Little Rascal 2019 Shiraz Victoria €8.50)

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*

Main Course

Iona Farm Carrot Gnocchi €22

Carrot textures, garlic & herb butter, micro coriander,
salted pumpkin seeds (gw,e,m,so)
(Tomassi Lugana Le Fornaci, Turbiana, Veneto, Italy €11)

Catch of the Day

Chicken Supreme €26

Barley croquette, green beans, Iona baby turnip,
onion purée, smoked almonds, port jus (m,s,so,c,a,gw,e)
(Nautilus Pinot Noir, Marlborough, New Zealand €15)

Braised Aubergine €22

Spiced puy lentils, tahini, green cabbage (c,s,se,gw,so) (Vegan)
(Ciu Ciu Bacchus Montepulciano, Italy €9.50)

Skeaghanore Duck Breast €29

Fondant potato, parsnip textures, port jus (m,so,s,gw)
(Vinasperi Crianza, Tempranillo €10)

8oz Fillet of Irish Hereford Beef €38

Nutmeg rosti potato, charred broccoli, chesnut puree, port jus (s,m,e,c,so,cn)
(Ottelia Coonavara Cabernet Sauvignon, Australia €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)

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Desserts

Fowlerstown Strawberry & Elderflower Parfait €9.50

Seasonal strawberry textures (e,m)

(Coulous Cadillac 2020 Bordeaux Semillon, Sauvignon Blanc €9)

Peach Verrine €9.50

Vanilla panna cotta, peach & raspberry textures, mini macaroon (m,e,na,s)

(Coulous Cadillac 2020 Bordeaux Semillon, Sauvignon Blanc €9)

Lemon Tart €9.50

Meringue, pistachio crumb, raspberry, Chantilly cream (gw,m,e,po)

(Coulous Cadillac 2020 Bordeaux Semillon, Sauvignon Blanc €9)

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)

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(SO) Soybeans, (A) Almonds, (HN) Hazlenut, (PO) Pistachio*

