

*Lunch Menu - €45 pp*

**Starters**

**Minestrone Soup**

Parmesan & basil oil (g,m,c,so)

**Chicken Liver Parfait**

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

**Confit Pork Neck**

Chicory, apple gel, savoy cabbage emulsion & cider cream sauce (m,s,c)

**Toonsbridge Irish Mozzarella & Heirloom Tomato**

Basil oil, coppa ham & toasted Pine nut crumb (m,s,n,g,so)

**Cured Salmon**

Nori seaweed, sesame, avocado puree, mint & vanilla emulsion (f,se,so)

**Main Course**

**Baked Herb Crusted Cod**

Savoury fishcake, sautéed green beans, lemon caper butter (f,s,cr,m,c,so,g)

**Chicken Supreme**

Barley Potato Croquette, green beans, Iona Farm baby turnip, onion Puree, smoked almonds, port jus  
(m,s,so,c,n,g,e)

**Courgette & Tomato Risotto**

Ardsallagh goats' cheese, heirloom tomato, baby spinach, courgette & basil oil (m,so,s,c)

**Slow Braised Lamb Shank**

Pommes Anna, tenderstem broccoli, lamb jus (m,so,c)

**Braised Sweet Aubergine**

Spiced Puy lentils, garlic tahini, crispy cabbage (c,s,g,se)

*Allergens: (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*

## Desserts

### **Blackberry & Lemon Fool**

Blackberry & lemon textures, crushed meringue, Chantilly cream (m,e)

### **Lime Panna Cotta**

Lemon & lime textures, mini macaroon, blackberry gel (e,m,n)

### **Chocolate Brownie**

Raspberry, chocolate crisp & chantilly cream (m,e,so)

### **Boyne Grove Farm Apple & Pecan Crumble**

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

### **Honeycomb Cheesecake**

Whistlers Beekeepers Select Whiskey caramel sauce,  
granola, chocolate mousse (g,m,n,s,e)

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