

A La Carte Menu

Starters

Stagrennan Apple & Celeriac Soup €10.50

Hegarty's cheddar brioche, parsley oil (m,s,so,c,e,gw)
(*Nai Albarino, Rias Baixas, €9.50*)

Scallops Crudo €19.50

Cured scallops, tiger milk, Irish trout caviar, soda fennel crumb, parsley oil (f,cr,mo,gw,m,s)
(*Mani 2021 Sauvignon Blanc, Canterbury NZ €9.50*)

Cashel Blue Cheese Mousse & Poached Pear Salad €13.50

Mesculin leaves, candied walnut, walnut oil (m,c,wn,s,so)
(*Chateau des jacques, Morgon, Gamay, 2021 €13.50*)

Roasted Cauliflower €12.50

Butterbean puree, crispy quinoa, chimichurri (se, so,m,gw)
(*Bender Paulessen Riesling, 2022, Mosel Germany €12*)

Chicken Liver Parfait €12.50

Port Jelly, apple & cranberry chutney, candied walnuts (gw,m,s,e,wn)
(*Bevi 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 Belly €14.50

Herb crumb, parsnip puree, potato crisps, sage oil, port jus (m,s,so,c,gw)
(*Pá Road, Pinot Noir €12.50*)

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 PO (Pistachio)

Main Course

Catch of the Day

Please see server for today's catch

Chicken Supreme €26

Barley potato croquette, crispy kale, Iona farm baby turnip,
onion puree, port jus (gw,e,so,m,c,s)
(TePá Pinot Gris, Marlborough, New Zealand €11)

Nut Loaf €23 (v)

Pommes Anna, red currant gravy chestnut puree,
baby spinach, Iona baby turnip (s,so,m,e,gw,hn,a,cn,cwn)
(Foundstone Shiraz, 2022 Barossa Valley, Australia €9)

Butternut Squash Risotto €20

Parmesan, toasted pumpkin seeds, crispy sage (gw,m,s,so,c)
(Mani 2021 Sauvignon Blanc, Canterbury NZ €9.50)

Venison Haunch €34

Fondant potato, crispy kale, celeriac textures, port jus (so,gw,s,m,c)
(Preignes le Vieux Cabernet Sauvignon, 2022, Languedoc, France €9.50)

8oz Fillet of Irish Hereford Beef €38

Nutmeg rosti potato, charred broccoli, chestnut puree, port jus (s,m,e,c,so)
(Hither & 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)

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Soybeans, (A) Almonds, (HN) Hazelnut, PO (Pistachio)*

Desserts

Plum Pudding €9.50

Brandy Crème Anglaise, gingerbread ice cream (gw,m,e,s)

(Quinto do Crasto LBV port 2015 €7)

Chocolate Delice €9.50

Chocolate sponge, chocolate mousse, Amareno cherries, Chantilly creme (m,e)

(Recioto, della Valpolicella, Italy €9.50)

Honeycomb Cheesecake €9.50

Whistlers Beekeepers Select Whiskey caramel sauce, granola,
chocolate mousse (gw,m,hn,s,e,pec,a)

(Seifried sweet Agnes Riesling, New Zealand €9.50)

Almond Trifle €9.50

Poached Crianza pear, almond sponge, creme anglaise, Chantilly cream (s,m,e,a)

(Brumes, sauternes, somillion, sauvignon blanc, muscadelle, 2020 €10)

Boyne Grove Farm Apple & Pecan Crumble €9.50

Crème Anglaise & vanilla ice cream (m,pec,e,gw)

(Domaine Gradies Flor, Languedoc Muscat 2023, France €9)

Cheese Selection €19

Selection of Irish cheeses, Lannleire honey,cranberry chutney, grapes(gw,hn,m,c,mu,s)

(Quinto do Crasto LBV port 2015 €7)

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