

A La Carte Menu

Starters

Asparagus & Spinach Velouté €10.50

Cream, truffle shavings (m,so,c,s)

(Mani 2021 Sauvignon Blanc, Canterbury NZ €9.50)

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)

Ardsallagh Goats Cheese Mousse €13.50

Beetroot textures, candied walnuts & basil oil (m,wn,so,gw)

(Prosecco Vino Del Cass Frizzante €9)

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, beetroot jelly, spiced red cabbage purée, smoked almonds (gw,m,s,n,e)

(Ciu Ciu Bacchus Montepulciano, Italy €9.50)

Confit Pork Neck €14.50

Crumbed black pudding, celariac & apple textures, port jus (m,s,so,c,gw)

(Fleurie Aime Piroux 2020 Beaujolais Gamay €12.50)

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) Hazelnut

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

Please see server for today's special

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, Ballymakenny Farm frivole (c,s,se,gw,so) (Vegan)
(Ciu Ciu Bacchus Montepulciano, Italy €9.50)

Skeaghanore Duck Breast €29

Fondant potato, parsnip textures, Ballymakenny Farm frivole, 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 Coonawara Cabernet Sauvignon, Australia €15)

Side Dishes €6

Home Cut Chips (gw,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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(SO) Soybeans, (A) Almonds, (HN) Hazlenut*

Desserts

Vanilla & White Chocolate Panna Cotta €9.50

Rhubarb Textures (e,m)

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

Chocolate & Orange Tart €9.50

Orange textures (gw,m,e,so)

(Acinatico, 2019, Italy, Recioto della Valpolicella Corvina, Rondinella, Corvinone €9.50)

Boyne Grove Farm Apple & Pecan Crumble €9.50

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

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

Tiramisu €9.50

Chocolate mousse, roasted coco nibs, sweet coffee gel (m,e,so,gw,wn,s)

(Trapadis Rasteau Grenat 2014 Rhone Grenache/Mourvedre/Syrah €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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