



A La Carte Menu

Starters

Ard Mhacha Oyster Mushroom Velouté €10

Walnut pesto, home baked breads (c,d,n)

Pan Seared Scallops €19

Squid ink crisp, cauliflower, prawn bisque (m,f,cr,mo,so,g,s)

(Domaine Seguinot- Bordet 2019 Chardonnay Petit Chablis €12.50)

Ardsallagh Goats Cheese Mousse €12

Beetroot textures, candied walnuts & basil oil (m,n,so,g)

(Prosecco Perlage Soralo D.O.C Glera/Frizzante €7)

Chicken Liver Parfait €12

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

(Aime Pironx Fleurie 2021 Gamay, Beaujolais, France (Organic) €12.50)

Confit Pork Neck €14

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

(Domaine Horgelus Sauvignon Blanc, Gascogne, France 2019 €8)

Beef Carpaccio €16

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

(Little Rascal 2019 Shiraz Victoria €8)

*(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*



Main Course

Courgette & Tomato Risotto €18

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

(Mani 2021 Sauvignon Blanc, Canterbury NZ €9.50)

Chicken Ballotine €25

Iona Farm baby vegetables, carrot puree, chive & spinach gnocchi, cider cream
(m,s,so,c,g)

(Domaine Horgelus Sauvignon Blanc, Gascogne, France 2019 €8)

Catch of the Day

See Server for today's catch

Skeaghanore Duck Breast €28

Fondant potato, Jeruelsing Artichoke, red currant & port jus (s,g,m,c,so)

(Vinasperi Crianza, Tempranillo 2017, Rioja €9.50)

8oz Fillet of Hereford Beef €36

Pomme Anna potato, caramelised roscoff onion, asparagus tips, port jus (s,m,c)

(Bodini 2020 Mendoza Malbec €9.50)

Side Dishes €6

Home Cut Chips (g,so)

Ard Mhaca Mushroom, Drummond House Smoked Garlic & Parmesan (m)

Ballymakenny Farm Heritage Potatoes (m)

Tenderstem Broccoli, Toasted Almonds, Drummond House Garlic (m,n)

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Desserts

Chocolate Brownie €9.00

Raspberry, chocolate crisp, Chantilly cream (m,e,so)
(Trapadis Rasteau Grenat 2014 Rhone Grenache/Mourvedre/Syrah €9.50)

Carrot Cake €9.00

Cream cheese icing, vanilla ice cream, white chocolate crumb (g,e,m)
(Andreas Bender 2018 'I love Mosel' Riesling €12)

Vanilla & White Chocolate Panna Cotta €9.00

Rhubarb textures (e,m)
(Coulons Cadillac 2020 Bordeaux Semillon, Sauvignon Blanc €9.50)

Boyne Grove Farm Apple & Pecan Crumble €9.00

Crème Anglaise & vanilla ice cream (m,n,e,g)
(Coulons Cadillac 2020 Bordeaux Semillon, Sauvignon Blanc €9)

Tiramisu €9.00

Chocolate shavings & sweet coffee gel (m,s,e,g,n,mu)
(2019 Acinatico, Reciota Della Valipolicella Corvina, Rondinella, Corvino, Italy, €9.50)

Cheese Selection €16.00

St Tolas goats' cheese, Hegarty's cheddar, Carrig Bru, Ballylisk brie, Boyne blue, Lannleire honey, cranberry chutney, grapes, Scandinavian crispbreads (n,s,m)
(Quinto do Crasto LBV port 2015 €7)

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