

A La Carte Menu

Starters

Mushroom Soup €10.50

Truffle oil, parmesan crisp (s,m,so,c)

(Domaine Séguinot –Bordet Chablis Chardonnay, 2023 Burgundy France €17)

Pan Seared Scallops €19.50

Cauliflower velouté, pickled cauliflower, kale textures, Irish trout caviar
(f,s,so,mo,cr,m,gw,c)

(Domaine Séguinot –Bordet Chablis Chardonnay, 2023 Burgundy France €17)

Cashel Blue Cheese Mousse & Poached Pear Salad €13.50

Mesclun leaves, candied walnut, walnut oil (m,c,wn,s,so)

(Chateau des jacques, Morgon, Gamay, 2021 €13.50)

Roasted Cauliflower €13.00

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

(Bender Paulessen Riesling, 2022, Mosel Germany €12)

Chicken Liver Parfait €13.00

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, Beaujolais €13.50)

Confit Pork Belly €15.00

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

Courgette & Tomato Risotto €20

Ardsallagh goats' cheese, heirloom tomato, baby spinach, courgette & basil oil (m,so,s,c)
(TePá Pinot Gris, Marlborough, New Zealand €11)

Nut Loaf €23 (v)

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

Chicken Supreme €26

Gratin Potato, Iona baby carrot, carrot puree, white wine veloute, tarragon oil (so,m,c,s)
(TePá Pinot Gris, Marlborough, New Zealand €11)

Skeaghanore Duck Breast €34

Butternut squash gnocchi, puree, crispy sage, salted pumpkin seeds, jus
(m,so,s,gw,c,e)
(Chateau des Jaques, Morgon, Gamay, Beaujolais €13.50)

8oz Fillet of Irish Hereford Beef €39

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)
Sautéed 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)

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, PO (Pistachio)

Desserts

Sticky Toffee Pudding €9.50

Caramel sauce, Chantilly cream, candied walnuts (gw,m,e,wn)
(Seifried sweet Agnes Riesling, New Zealand €9.50)

Chocolate Brownie €9.50

Raspberry, chocolate crisp, Chantilly cream (m,e,so)
(Recioto, della Valpolicella, Italy €9.50)

Mille Feuille €9.50

Caramel & white chocolate cream, layers of crisp pastry, caramel tuile (e,m,gw)
(Seifried sweet Agnes Riesling, New Zealand €9.50)

Vanilla Crème Brûlée €9.50

Orange & hazelnut biscotti (gw,e,m,n)

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)

Cheeseboard €19

Selection of local cheese with Lannléire honey, fig chutney, toasted hazelnuts & fresh grapes (gw,hn,m,c,mu,s)
(Quinto do Crasto LBV port 2015 €7)

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