

# *A La Carte Menu*

## *Starters*

### **Oxtail Soup €10.50**

Braised oxtail, Iona farm carrot (m,s,c,so)  
(Mancura Etna Cabernet Sauvignon, Central Valley, Chile, €8)

### **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)

### **Boyne Blue Cheese Mousse & Poached Pear €12.50**

Blue Goats Cheese, mesclun leaves, candied walnuts, walnut essence (m,wn,s,gw)  
(Acinatico, Recioto Della Valipolla Cella, Corvinone, Italy €9.50)

### **Tenderstem Broccoli & Hummus €11.50**

Coriander & lime hummus with sesame oil (se) (Vegan)  
(Maui 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)  
(Aime Piroux Fleurie 2021 Gamay, Beaujolais, France (Organic) €13.50)

### **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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## Desserts

### **Chocolate Brownie €9.50**

Raspberry, chocolate crisp, Chantilly cream (m,e,so)  
(Trapadis Rasteau Grenat 2014 Rhone Grenache/Mourvedre/Syrah €9)

### **Scholars Plum Pudding €9.50**

Brandy crème Anglaise, gingerbread ice cream (gw,m,e,s)  
(Barbadillo Cream Sherry, €8)

### **Vanilla Crème Brûlée €9.50**

Orange & hazelnut biscotti (gw,e,m,n)  
(Coulons Cadillac 2020 Bordeaux Semillon, Sauvignon Blanc €9)

### **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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