

Sample Lunch Menu -€50pp

Starters

Honey Roasted Parsnip Soup

Parsnip crisps, parsley oil (m,so,c,s)

Chicken Liver Parfait

Brioche, apple textures & walnuts (gw,m,s,wn,e)

Cured Salmon

Nori seaweed, sesame, avocado puree, mint & vanilla emulsion (f,se,so,s)

Confit Pork Neck

Herb crumb, parsnip puree, potato crisps, sage oil, apple ice wine jus (m,s,so,c,gw)

Main Course

Pan Fried Salmon

Pommes Anna, buttered green beans, Iona baby carrots, smoked almonds, asparagus velouté (f,s,cr,m,c,so,a)

Ard Mhacha Mushroom Risotto

Oyster & Shitake Irish mushroom, garlic herb butter, parmesan cheese (m,so,s,c)

Chicken Ballotine

Pommes Anna, buttered asparagus tips, asparagus velouté, pistachio crumb (pn,so,m,s,c)

Skeaghanore Duck Breast

Fondant potato, Iona baby beetroot textures, crispy kale & quinoa, beetroot puree port jus (m,so,s,gw,c)

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)Almond (HN) Hazelnut, (PO) Pistachio

Desserts

Blackberry & White Chocolate Cheesecake

Blackberry gel, preserved lemon foam (m,e,gw)

Salted Caramel Tart

Caramelised banana, banana cream & caramel tuille (gw,so,d,s,e)

Brownie

Raspberry chocolate crisp, Chantilly cream (m,e,so)

Boyne Grove Apple & Pecan Crumble

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

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