



## *A La Carte Menu*

### *Starters*

#### **Soup of The Day €9**

Home baked breads (m,g)

#### **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)*

#### **Boyne Blue Cheese Mousse €12**

Pear & apple chutney, watercress, red wine reduction, brown bread crumb (g,m,s)

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

#### **Chicken Liver Parfait €12**

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

*(Aime Piroux 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*

### **Butternut Squash Risotto €18**

Aged Parmesan, toasted squash seeds, sage (m,s,c,so)  
*(Maui 2021 Sauvignon Blanc, Canterbury NZ €9.50)*

### **Chicken Supreme €25**

Dunany spelt berries, Iona Farm carrot, parsnip puree, Hunters sauce (g,c,so,m)  
*(Ciu Ciu Picheno Bachus, Montepulciano & Sangiovese 2021 €8.50)*

### **Catch of the Day**

See Server for today's catch

### **Skeaghanore Duck Breast & Chou Farci €28**

Fondant potato, confit duck & barley farce in savoy cabbage,  
Iona farm beetroot, port jus (g,s,m,c,so)  
*(Vinasperi Crianza, Tempranillo 2017, Rioja €9.50)*

### **Duo of Irish Beef €35**

6oz Fillet, braised featherblade rilette, pommes Anna, charred broccoli,  
chestnut puree, port jus (s,m,n,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)**

*(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) Soya*

## Desserts

### **Chocolate Torte €8.50**

Amarena cherries, espresso & marscapone cream (g,e,m,so)  
*(Trapadis Rasteau Grenat 2014 Rbone renache/Mourvedre/Syrah €6)*

### **Sticky Toffee Pudding €8.50**

Salted caramel, walnuts, Chantilly cream (g,m,e,so)  
*(Andreas Bender 2018 'I love Mosel' Riesling €12)*

### **Crème Caramel €8.50**

Almond Brittle, orange segments, toasted almond, Chantilly cream (e,m,n)  
*(Malmantico 2006 Fiorentina Malvasia €9.50)*

### **Boyne Grove farm Apple & Pecan Crumble €8.50**

Crème Anglaise & vanilla ice cream (m,n,e,g)  
*(Coulons Cadillac 2020 Bordeaux: Semillon, Sauvignon Blanc €6)*

### **Cheese Selection €13.50**

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)*

*(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*

