

A La Carte Menu

Starters

Asparagus & Fennel Soup €10.50

Brown soda crumb, cream (gw,m,s,c,so)
(Travati, Pinot Grigio, Italy €9)

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)

Ardsallagh Goats Cheese Mousse €13.50

Iona baby beetroot, beetroot puree, mesculin baby leaves, basil oil (m,so,gw)
(Nai Albarino, Spain €9.50)

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

Orange jelly, rhubarb chutney, rhubarb puree, cinnamon candied pistachios (gw,m,s,e,po)
(Recioto, della Valpolicella, 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)

Pan Fried Aubergine €23

Spiced lentils, baby spinach, cherry tomatoes, yellow curry sauce (m,so,s)
(Travati, Pinot Grigio, Italy €9)

Chicken Supreme €26

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

Skeaghanore Duck Breast €34

Spring onion & roast garlic croquette buttered asparagus, asparagus puree,
salted pumpkin seeds, orange jus (e,m,so,gw,c,s)
(Pá Road, Pinot Noir €12.50)

8oz Fillet of Irish Hereford Beef €46

Nutmeg rosti potato, shallot puree, charred tenderstem broccoli, café de Paris butter
(s,m,e,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)

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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

White Chocolate & pistachio cream, layers of crisp pastry, raspberry purée (e,m,gw,po)
(Brumes Sauternes Somillion, sauvignon blanc, muscadelle €10)

Vanilla & White Chocolate Panna Cotta €9.50

Poached rhubarb, red wine syrup (m,s,e)
(Domaine Gradies Flor, Languedoc Muscat 2023, France €9)

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)

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