

A La Carte Menu

Starters

Roasted Fennel & Potato Soup €10.50

Fennel foam (m,c,so,s)

(Mani Sauvignon Blanc, 2023, Marlborough, New Zealand €9.50)

Monkfish Crudo €19.50

Cured Monkfish in citrus tiger milk, soda fennel crumb, burnt orange & harissa oil
(f,gw,so,m,c)

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

Toonsbridge Irish Mozzarella & Heirloom Tomato €14

Basil Oil, Coppa ham & toasted pine nut crumb (m,pn,gw,so,cr)

(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

Pommes Anna, 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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Desserts

Lemon Tart €9.50

Chantilly cream, raspberry meringue, raspberry puree, pistachio crumb (m,e,po,gw)
(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)

Tiramisu €9.50

Sweet coffee gel, coco powder (m,e,so,gw,s)
(Recioto, della Valpolicella, Italy €9.50)

Lime Panna Cotta €9.50

Blackberry macaroon, blackberry ganache, blackberry puree, lemon curd (m,e,a)
(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, rhubarb & apple chutney, toasted hazelnuts
& fresh grapes (gw,hn,m,c,mu,s)
(Quinto do Crasto LBV port 2015 €7)

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