

A La Carte Menu

Starters

Courgette & Spinach Soup €10.50

Tahini & garlic croutons (m,se,gw,c,so,s)

(Macon Solutré, Pouilly, Chardonnay €14)

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 Solutré, Pouilly, Chardonnay €14)

Toonsbridge Irish Mozzarella & Heirloom Tomato €13.50

Basil Oil, Coppa ham & toasted Pine Nut Crumb (m,pn,gw,so,cr)

(Tomassi Lugana Le Fornaci, Italy, €11)

Roasted Cauliflower €12.50

Butterbean puree, crispy quinoa, chimichurri (se, so,m,gw)

(Maui 2021 Sauvignon Blanc, Canterbury NZ €9.50)

Chicken Liver Parfait €12.50

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

(Ciu Ciu Bacchus Montepulciano, Italy €9.50)

Confit Pork Neck €14.50

Herb crumb, parsnip puree, Sautéed baby potatoes crisps, sage oil, port jus (m,s,so,c,gw)

(Bender Paulessen, Mosel, Riesling €12)

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 PO (Pistachio)

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

Chicken Supreme €26

Pommes Anna, buttered asparagus tips, asparagus velouté, pistachio crumb
(po,so,m,s,c)
(TePá Pinot Gris, Marlborough, New Zealand €11)

Braised Aubergine €22

Spiced puy lentils, tahini kale (c,s,se,gw,so) (Vegan)
(Ciu Ciu Bacchus Montepulciano, Italy €9.50)

Skeaghanore Duck Breast €29

Fondant potato, Iona baby beetroot textures, crispy kale & quinoa, beetroot puree,
port jus(m,so,s,gw,c)
(Vinasperi Crianza, Tempranillo €10)

8oz Fillet of Irish Hereford Beef €38

Nutmeg rosti potato, charred broccoli, onion puree, port jus (s,m,e,c,so)
(Hither & Yon, Cabernet Sauvignon, McLaren Vale €15)

Side Dishes €6

Home Cut Chips (gw,so)

Sauteed 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

Fowlerstown Strawberry & Elderflower Parfait €9.50

Seasonal strawberry textures (e,m)

(Recioto, della Valpolicella, Italy €9.50)

Peach Verrine €9.50

Vanilla panna cotta, peach & raspberry textures, mini macaroon (m,e,na,s)

(Coulous Cadillac 2020 Bordeaux Semillon, Sauvignon Blanc €9)

Lemon Tart €9.50

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

(Malmantico, Fiorentina Malvasia, Italy €9)

Boyne Grove Farm Apple & Pecan Crumble €9.50

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

(Coulous Cadillac 2020 Bordeaux Semillon, Sauvignon Blanc €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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