



TABLE D'HÔTE

Homemade Chicken Liver Parfait (1,1,6,7)
with toasted brioche & red onion marmalade

Fine Irish Smoked Salmon (4,12)
with house pickled vegetables & wasabi caviar dressing

Baked Crumbed Goat's Cheese (1,1,6,7)
with dressed baby leaves, beetroot puree & home cured cucumber

Roast Butternut Squash & Chili Soup (6,7,12)
with chive cream

Homemade Sweet Potato & Roast Garlic Ravioli (1,1,3,6,7,12)
with grilled asparagus & roast red pepper coulis

Roast Supreme of Chicken (6,7,12)
with potato & cheese gratin, crispy pancetta, green beans, baby carrots & chicken jus

Grilled Prime Irish Hereford 10oz Sirloin Steak (1,1,6,7)
with crispy onions, grilled asparagus, confit red onion & triple cooked chips
Choice of Sauce: Pepper (7,10,12), Garlic Butter (7), Hollandaise (3,7)
- €8.00 supplement -

Chef's Fish of the Day
Please ask your server

Baked Lemon Meringue Tart (1,1,3,7)
with praline ice cream & berry syrup

Bailey's Irish Cream Parfait (3,7,12)
with plum compote, pumpkin seed crumb, rich toffee sauce

Traditional Sherry Trifle (1,1,3,7)
with crunchie tuile biscuit & fresh cream

Black Forest Gateaux (3,6,7,12)
with chocolate ganache & crème anglaise

Freshly Brewed Tea & Coffee

49.00

ALLERGENS

① GLUTEN (1.1 Wheat, 1.2 Rye, 1.3 Barley, 1.4 Oats), ② CRUSTACEANS (2.1 Crab, 2.2 Prawns, 2.3 Lobster, 2.4 Crayfish), ③ EGGS, ④ FISH, ⑤ PEANUT, ⑥ SOYBEANS, ⑦ DAIRY, ⑧ NUTS (8.1 Almonds, 8.2 Hazelnuts, 8.3 Walnuts, 8.4 Cashews, 8.5 Pecan Nuts, 8.6 Brazil Nuts, 8.7 Pistachio Nuts, 8.8 Macadamia Nuts, 8.9 Pine Nuts) ⑨ CELERY, ⑩ MUSTARD, ⑪ SESAME SEED, ⑫ SULPHUR DIOXIDE & SULPHATES, ⑬ LUPIN, ⑭ MOLLUSCS (14.1 Mussels, 14.2 Oysters, 14.3 Squid, 14.4 Snails)

Whilst all precaution is taken while preparing food in our kitchens, our kitchen is NOT a nut and gluten free environment.