



Starters

Chicken Liver Pâté

Port Red Onion Marmalade, Pink Peppercorns, Toasted French Baguette Crouton (1.1,3,7,12)

Grilled Scallops (€5.00 supplement)

Butternut Squash Purée, Sage Butter, Black Pudding Crumb (1,7,14)

Chef's Soup of the Day

Homemade Soda Bread (1.1,7)

Goat's Cheese Mousse Tartlet

Caramelised Figs, Walnut, Rocket (1.1,3,7,8,3)

Salmon Tartare Tian

Pickled Beetroot, Avocado, Yoghurt Dressing (4,7)

Open Prawn Ravioli

Mussel Curry Cream (1.1,2.2,3,7,14.1)

Cajun Chicken Caesar Salad

*Baby Gem Lettuce, Crispy Bacon, Reggiano Parmesan,
Toasted Pine Kernels, Caesar Dressing (1.1,3,7,8,9,10)*

Main Course

Sous Vide Salmon

Gamba Potato, Chargrilled Baby Spinach, French Beans, Fennel, Veal Reduction (2.2,4,7,12)

Slow Cooked Lamb Shank

Pomme Purée, Scallions, Roast Winter Vegetables, Red Wine Jus (7,12)

5oz Irish Hereford Beef Fillet (€7.00 supplement)

Fries, Deep Fried Onion Strings, Red Wine Jus, Chef's Daily Vegetables (1.1,7,12)

9oz Irish Hereford Beef Fillet (€11.00 supplement)

Fries, Deep Fried Onion Strings, Red Wine Jus, Chef's Daily Vegetables (1.1,7,12)

Organic Roast Chicken Supreme, Crispy Pancetta

Grilled Leeks, Oyster Mushrooms, Parmesan Polenta, Chicken Jus (7,12)

Fresh Catch of the Day

Pan Fried, Lemon Tarragon Cream, Baby Potatoes, Grilled Asparagus (4,7,12)

Wild Mushroom, Thyme, Caramelised Butternut Squash Risotto

Parmesan Shaving, Truffle Oil (7)

Duo Grilled Duck Breast, Confit Duck Leg

Duck Breast A l' Orange, Parmesan Mash, Saffron Roasted Cauliflower, Blueberry Jus (7,12)

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



Desserts

Berry Vacherin

Honey Cream, Confit Berries, Cassis Sorbet (3,7,12)

Toffee Apple Tarte Tatin

Vanilla Bean Ice Cream, Hennessy Anglaise (1.1,3,7,12)

Classic Crème Brûlée

Wild Berry Compote, Coconut Biscuit Tuile (1.1,3,7)

Blood Orange Chocolate Log

Confit Orange, Chocolate Brittle, Yoghurt Ice (1.1,3,7)

Lemon Meringue Tarte

Fresh Blackberries, Lemon Citrus Coulis (3,7)

Selection of Ice Creams

Wafer Basket, Chocolate Flake (1.1,3,7,12)

Selection of Irish Cheeses (€5.00 Supplement)

Fresh Berries, Grapes, Celery, Marmalade, Cheese Biscuits (1.1,3,7,9,12)

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