



Open Fri & Sat, 5:30 - 9pm

Two Course €47

Three Course €55

TO START

Cauliflower Soup | Brown Butter | Toasted Almonds (7,8)

Hot Smoked Salmon & Fennel Chowder (2,4,7,9,12,14)

BBQ Mackerel | Kohlrabi | Burnt Apple | Pickled Jalapeños (3,4,7,11,12)

Ham Hock Terrine | Caramelised Pear | Mustard | Sourdough Toast (1,7,9,10,12)

Roast Chicken & Bacon Salad | Herb Croutons | Parmesan Dressing (1,3,7)

Confit Potato & Bacon Pavé | Hegarty Cheddar & Onion Mousse | Chive Oil (1,3,7)

TO FOLLOW

Roast Chicken | Broccoli | Parmesan & Black Pepper Croquette | Chanterelle | Sherry Jus (1,3,7,9,12)

10oz McConnell's Irish Sirloin | Garlic Pomme Purée | Bourguignon Sauce (7,9,12) €10 Supplement

Rump of Lamb | Sausage | Baba Ganoush | Hispi cabbage | Peas | Burnt Onion (7,9,10,11,12)

Pan Fried Stone Bass | Chasseur Sauce | Coastal Herbs (4,7,9,10,12)

Barbary Duck Breast | Vichy Carrots | Duck Bon Bon | Caper & Raisin Purée | Carrot Sauce (1,3,7,9,10,12)

Sundried Tomato | Pea & Spinach Rigatoni Pasta | Crispy shallots | Parmesan (1,3,7,12)

Market Fish | Cauliflower | Cocoa Beans | Cucumber | Celeriac | Caviar Butter (4,7,9,12)

All Mains served with Seasonal Vegetables and Potatoes

TO FINISH

Vegan Chocolate Delice | Raspberry Sorbet | Toffee Popcorn (1,6)

Apple & Rhubarb Crumble | Vanilla Ice-Cream (1,3,7)

Sticky Toffee Pudding | Treacle Butterscotch | Salted Caramel Ice-Cream (1,3,7)

Fara's Pavlova | Mascarpone Cream | Berry Compote | Frosted Almonds (1,3,7,8)

White Chocolate | Mango & Passionfruit Crème Brûlée (1,3,7)



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