



TO START

Carrot & Coriander Soup | Crème Fraîche | Almond & Walnut Dukkah (7,8)

St. Kevins Brie & Caramelised Red Onion Tart | Pickled Shallot Salad (1,3,7,12)

Cured Sea Trout | Radish | Apple | Wasabi Aioli (3,4,7,10,11,12)

Chicken Liver Parfait | Pear | Mustard | Milk Bread (1,3,7,10,12)

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

Potato & Bacon Terrine | Caramelised Onion | Hegarty's Cheddar (1,3,7,10,12)

TO FOLLOW

Roast Chicken | Broccoli | Parmesan & Crack Black Pepper Croquettes | Wild Mushroom Sherry Jus (1,3,7,9,12)

10oZ McConnell's Irish Sirloin Steak | Garlic Pomme Puree | Bourguignon Sauce (7,9,12) €10 Supplement

Loin of Irish Venison | Venison Sausage | Artichoke | Shallot & Date | Pickled Mushroom & Apple (7,9,10,11,12)

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

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

Roast Butternut | Mushroom & Kale Rigatoni Pasta | Parmesan | Chestnut (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

Gluten 1, Crustaceans 2, Eggs 3, Fish 4, Peanut 5, Soy 6, Milk 7, Nuts 8, Celery 9, Mustard 10, Sesame 11 Sulphur Dioxide 12, Lupin 13, Molluscs 14

TO FINISH

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

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

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

Strawberry & Rhubarb Trifle | White Chocolate Custard | Frosted Almonds (3,7,8)

Pistachio & Cherry Parfait | Mascarpone Cream (3,7,8)

Two Course €47

Three Course €55

Gluten 1, Crustaceans 2, Eggs 3, Fish 4, Peanut 5, Soy 6, Milk 7, Nuts 8, Celery 9, Mustard 10, Sesame 11 Sulphur Dioxide 12, Lupin 13, Molluscs 14