



TO START

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

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)

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

TO FOLLOW

Roast Irish Sirloin of Beef | Buttered Mash Potato | Confit Shallot | Yorkshire Pudding | Red Wine Gravy (1,3,7,9,12)

Barbary Duck Breast | Roast Carrot | Caper & Raisin Purée | Sherry Jus (7,9,12)

Breast of Chicken | Broccoli Purée | Tenderstem Broccoli | Pickled Mushroom | Onion Jus (7,9,12)

Market Fish | Pomme Purée | Cauliflower | Cocoa Beans | Cucumber | Celeriac (2,4,7,9,12,14)

Rigatoni Pasta | Wild Mushroom | Butternut | Kale | Crispy Shallot & Parmesan (1,3,7,9,12)

All Mains served with Seasonal Vegetables and Potatoes

TO FINISH

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

White chocolate Cheesecake | Passion Fruit & Mango Sorbet (1,7)

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

Chocolate Opera | Salted Caramel Ice – Cream | Toffee Pop Corn (1,3,7,8)

Selection of Ice Cream & Sorbet (3,7)

Two Course €40

Three Course €45

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