



## **Starters**

### **Earth & Vine Salad,**

Ardsallagh Goats Cheese Marshmallow, Beetroot, Sesame, Smoked Almond  
1, 3, 4, 9, 11, 12

### **Crispy House Ham Hock,**

Clonakilty Black Pudding, Green Apple, Cider, Baby Gem  
1, 9, 11, 14

### **Heirloom Carrot & Orange Soup,**

Beetroot Gnocchi, Crème Fraiche, Caraway Seeds  
1, 4, 9

## **Main Course**

### **Baked Atlantic Turbot Fillet Parcel,**

Saffron Cauliflower & Leek Purée, Clam, Brown Shrimp, Smoked Avruga Caviar  
1, 4, 6, 8, 12

### **Corn Fed Chicken Ballontine,**

Forest Wild Mushroom, Chestnut, Carrot & Beetroot Purée, Madeira, Truffle  
1, 3, 7, 14

### **Slow Cooked Mulhuddart Beef Cheeks,**

Guinness, Maple Syrup, Horseradish, Baby Beetroot, Shiraz, Cep  
1, 4, 9, 14

### **Orzo Pasta Risotto,**

Caramelized Squash Purée, Ricotta Truffle Cheese Curd, Air-Dried, Parmesan  
1, 4, 7, 9, 14

## **SIDES**

Creamed Mash Potato  
4

Stealth Fries

Roast Autumn Vegetables  
4

€3.50 each

## **Dessert**

### **Roast Pineapple Soup,**

Bergamot Jelly, White Chocolate, Malibu Pineapple Mousse, Coconut Ice-Cream  
4, 7

### **Apple & Cinnamon Terrine with a Crumble Top,**

Crème Anglaise, Cider Jelly  
1, 3, 4, 7

### **Roast Raspberry Parfait,**

Tomato & Basil Sorbet, Shortbread, Meringues  
1, 3, 4

<b>Key to Allergens:</b>	<b>1. Gluten</b>	<b>2. Peanuts</b>	<b>3. Nuts</b>	<b>4. Milk</b>
	<b>5. Crustaceans</b>	<b>6. Molluscs</b>	<b>7. Eggs</b>	<b>8. Fish</b>
	<b>9. Celery</b>	<b>10. Lupin</b>	<b>11. Mustard</b>	<b>12. Sesame</b>
	<b>13. Soya</b>	<b>14. Sulphur Dioxide</b>		