



Starters

Earth & Vine Salad,

Arsdallagh 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
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

Please Choose One of the Following Wines to Accompany your Meal

Astica Sauvignon Blanc/Semillion, Argentina, 2016

This Easy to Drink Wine Displays an array of Fruits with a Soft Well – Balanced Palate.

Or

Astica Merlot/Malbec, Argentina, 2016

A Well Balanced Wine with a Medium – Long Finish

This Menu is Served from 5.30pm till 9.00pm Sunday to Thursday

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



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

All the Above Served with Freshly Brewed Tea and Coffee

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