

HOT ALCOHOL MENU

IRISH COFFEE	€8.50
6 (barley),7	
BAILEYS COFFEE	€8.50
7	
ITALIAN COFFEE	€8.50
7	
SPANISH COFFEE	€8.50
7	
FRENCH COFFEE	€8.50
7	

Allergens

1. Shellfish

2. Molluscs

3. Fish

4. Peanuts

5. Nuts

6. Gluten

7. Milk
8. Soya

9. Sulphur Dioxide

10. Sesame Seeds

11. Eggs

12. Celery & Celeriac

13. Mustard

14. Lupins

TO START

PRESSED HAM HOCK TERRINE	€15.00
Parsnip Puree, Pistachio, Black Butter, Pistachio Cracker	
5, 7, 9, 13	
VINE TOMATO & RED PEPPER SOUP	€11.15
Olive Oil Focaccia , Whipped Ricotta & Basil Oil	
6(wheat),7,9,12	
SLOW COOKED DUCK WINGS	€15.00
Soy- Honey Glaze, Sesame & Ginger, Coriander Cress, Candy Beetroot & Beet Powder	
6(wheat),8,9,10	
TIAN OF CRAB & CRUSHED AVOCADO	€17.00
Carbon Tuile, Chili Jam & Yuzu	
1.3.6 Wheat.9.11.13	

MAIN COURSE

IRISH DUCK BREAST €33.00

Mashed Sweet Potato, Black Kale, Salt Baked Beets, Cherry Jus
7,9,12

PRUNE & CHESTNUT STUFFED CHICKEN SUPREME €30.75

Celeriac Foam, Fondant Potato, Brown Butter Baby Leek,
Dark Poultry Jus
6 Wheat,7,8,9,12

SLOW COOKED RARE-BREED PORK COLLAR €27.50

Smoked Black Pudding BonBon, Pickled Fennel, Apple Puree
Roasting Juices
6(Wheat),7,9,11,12,13

BAKED IRISH SEA TROUT €31.00

Ballymakenny Potatoes, Samphire,
Veloute of Trout Caviar & Chive
3,7,9

SCARLETT HEIFER IRISH BEEF FILLET STEAK €42.50

Truffled Creamed Potato, Duxelle of Mushrooms,
Tender Stem Broccoli & Whisky Cream.
7,9,12

SIDES

ROCKET, PARMESAN, CHERRY €6.50

TOMATO SALAD
7,9,11,13

CAULIFLOWER “MORNAY” €6.50

6,7,13

COLCANNON MASH €6.50

7

TRUFFLE FRIES €6.50

6(wheat),7,9

HONEY ROASTED ROOT VEGETABLES €6.50

7,9

SOMETHING SWEET

TODAY’S CHEESECAKE CHOICE €10.25

Vanilla Cream, Fruit & Embellishments
6(wheat),7,8,9,11

CITRUS TART €10.25

Blackberry Gel, Sweet Berry Compote
6(wheat),7,8,9,11

VANILLA BEAN CRÈME BRÛLÉE €10.25

Lavender Shortbread
6(wheat),7,8,9,11

CHOCOLATE & ORANGE PUDDING €10.25

6(wheat),9

CHEESEBOARD, CRACKERS & APPLE €13.25

CHUTNEY (MAY CONTAIN NUTS)
6(wheat),7,8,11