



## TO START

**HAM HOCK TERRINE** €8.50  
Pickled apple, wholegrain mustard aioli, celeriac  
Allergens: 7, 9, 11, 12, 13

**GOATS CHEESE** €9.00  
Cherry jam, compressed watermelon, coffee powder  
and caramelised pecan nuts  
Allergens: 5, 7, 9

**\*\* CRAB AND APPLE COMSOMME** €10.00  
Wonton crisp  
Allergens: 1, 2, 6, 9

**CARROT, CONIANDER AND COCONUT SOUP (V)** €8.95  
Allergens: 7, 9

**DUCK CONFIT** €9.00  
Blood orange gel, grapefruit and beetroot salad  
Allergens: 9

**CHEF'S SPECIAL**  
Using the finest ingredients from our local suppliers daily.

**\*\*€3** Supplement on the Dinner Inclusive.



## MAIN COURSE

**\*\* BEEF FILLET** €29.00  
Chateaux potato, goji berry, burnt shallot puree  
Thyme jus  
Allergens: 7, 9

**SEABASS** €24.00  
Saffron pearl barley risotto, black mussel  
Citrus buerre blanc  
Allergens: 1, 2, 3, 6, 9

**SOUS VIDE PORK FILLET** €25.00  
Black apple puree, savoy cabbage  
Wholegrain mash  
Allergens: 7, 9, 13

**CORN FED CHICKEN SUPREME** €23.00  
Fondant potato, morel sauce, broccolini  
Allergens: 7, 9

**CELERIAC AND CAULIFLOUR OPEN RAVIOLI (V)** €16.00  
Hazelnut crumb, truffle oil  
Allergens: 5, 6, 7, 9, 12

**RED LENTIL DAHL** €16.00  
Allergens: 12, 14



**SPINACH AND RICOTTA TORTELLINI (V)** €16.00  
Sun-Dried tomato and garlic cream.  
Allergens: 6, 7, 9, 11, 12

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**\*\*€8** Supplement on the Dinner Inclusive.

## SIDES

Selection of Vegetables  
Allergens: 7

Wilted Spinach  
Allergens: 7

Truffled Mayo French Fries  
Allergens: 7, 11

Creamy Mash  
Allergens: 7

Garden Salad  
Allergens: 13

Garlic Potato  
Allergens: 7

€3.95 each

## SOMETHING SWEET

**BREAD AND BUTTER PUDDING** €8.00  
Homemade custard  
Allergens: 6, 7, 9, 11

**CHOCOLATE DUO** €8.00  
Salted caramel ice cream  
Allergens: 7, 9, 11

**LEMONGRASS AND BASIL CHEESECAKE** €8.00  
Vanilla ice cream  
Allergens: 6, 7, 9, 11

**KEY LIME PIE** €8.00  
Chantilly cream  
Allergens: 6, 7, 9, 11

**\*\* IRISH CHEESE SELECTION** €10.00  
Served with Castleknock crackers  
Allergens: 5, 6, 7, 11

**CHOCOLATE CHIP & ORANGE PUDDING (G.F)**  
Allergens: 6, 9

**\*€5** Supplement on the Dinner Inclusive.

## HOT ALCOHOL MENU

**IRISH COFFEE** €7.20  
Jameson with a shot of espresso topped up  
with fresh cream  
Allergens: 6

**BAILEYS COFFEE** €7.20  
Baileys with a shot of espresso topped up  
with fresh cream

**CALYPSO COFFEE** €7.20  
Tia Maria with a shot of espresso topped up  
with fresh cream

**FRENCH COFFEE** €7.20  
Brandy with a shot of espresso topped up  
with fresh cream

\* All Hot Alcoholic Drinks contains 7 (Milk)

### KEY TO ALLERGENS

1,2 Shellfish	3 Fish	4 Peanuts
5 Nuts	6 Gluten	7 Milk
8 Soya	9 Sulphur Dioxide	10 Sesame
11 Eggs	12 Celery & Celeriac	13 Mustard
14 Lupin		