

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

GOAT'S CHEESE CROQUETTES
Crispy Ardsallagh Goats Cheese
Red Onion Marmalade, Winter Leaves, Toasted Hazelnuts
Micro Cress and Balsamic Vinegar
5,6,7,9
SPICE SQUASH & CHILLI SOUP
Smoked Bacon Lardon, Sage Crisp, Olive Oil Crouton
6(wheat),9,12
SLOW COOKED DUCK WINGS
Soy- Honey Glaze, Sesame & Ginger,
Coriander Cress, Candy Beetroot & Beet Powder
6(wheat),8,9,10
TIAN OF CRAB & CRUSHED AVOCADO
Carbon Tuile, Chili Jam & Yuzu
1,3,6(wheat),9,11,13

MAIN COURSE

IRISH DUCK BREAST

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

SOUS VIDE CHICKEN SUPREME

Celeriac Foam & Ball, Fondant Potato, Brown Butter Baby Leek,
Prune & Chestnut Poultry Jus
6(wheat),7,8,9,12

SAGE & APRICOT STUFFED TURKEY ROULADE

Creamed Mash, Brussel Sprout & Bacon, Spiced Carrot Puree,
Mulled Wine Jus
6(wheat),7,9,11,12

BAKED IRISH SEA TROUT

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

SOY AND MUSHROOM BRAISED BEEF RIB

Buttered Savoy Cabbage, Crispy Shallot, Chives & Wild Mushrooms
Truffle Oil Mash
6(wheat),7,8,9,12

SIDES

ROCKET, PARMESAN, CHERRY
TOMATO SALAD €6.50
7,9,11,13

BROCCOLI IN GRUYERE SAUCE €6.50
6,7,13

CHIVE POTATO MASH €6.50
7

TRUFFLE FRIES €6.50
6(wheat),7,9

CONFIT ROOT VEGETABLES €6.50
7,9

SOMETHING SWEET

TODAY’S CHEESECAKE CHOICE
Vanilla Cream, Fruit & Embellishments
6(wheat),7,8,9,11

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

VANILLA BEAN CRÈME BRÛLÉE
Lavender Shortbread
6(wheat),7,8,9,11

CHOCOLATE & ORANGE PUDDING
6(wheat),9

CHEESEBOARD, CRACKERS & APPLE
CHUTNEY (MAY CONTAIN NUTS)
€3 supplement
6(wheat),7,8,11