

HOT ALCOHOL MENU

IRISH COFFEE	9.00
6(barley),7	
BAILEYS COFFEE	9.00
7	
ITALIAN COFFEE	9.00
7	
SPANISH COFFEE	9.00
7	
FRENCH COFFEE	9.00
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

CROQUETTE OF SMOKED GUBBEEN CHEESE
Red Onion Jam, Spiced Cranberry, Hazelnut
5 Hazelnuts, 6 Wheat,7,9,11,13
WILD IRISH GAME VENISON SAUSAGE
Maple Mustard, Caramelised Onion, Sage Crumb
6 (wheat) 7,8,9,11,13
AUTUMN PUMPKIN AND CHILLI SOUP
Puff Pastry & Sage Tart Fine,
6(wheat),7,9,12
FOR 2 TO SHARE
IRISH FARMHOUSE GRAZING BOARD
Irish Charcuterie & Farmhouse Cheeses, Pickled Fruits & Vegetables
Smoked Almonds, Olives, Spiced Honey & Mustard, Sourdough
5,6,7,9,13

MAIN COURSE

PAN ROASTED SEA TROUT FILLET

Violette Potatoes, Samphire & Peas in Fish Veloute
Goatsbridge Trout Caviar
3,7,9

CHARGRILLED CORNFED IRISH CHICKEN SUPREME

Gnocchi, Butternut Squash, Black Kale, Pesto “Cais Na Tire”
5 Pine Nuts,6 (wheat) 7,9,11,12

SOUS VIDE SILVERHILL DUCK BREAST +12.00 supplement

Hoisin Glazed Duck Wing, Parsnip, Kale, Blackberry & Thyme Jus
7,9,12,13

ANDARL FARMS PORK CHOP

Hugh Maguires Smoked Black Pudding Pave, Apple, Kohlrabi
Wholegrain Mustard, au Jus
6,7,9,11,12,13

SOY AND MUSHROOM BRAISED BEEF RIB

Buttered Savoy Cabbage, Crispy Shallot, Chives & Wild Mushrooms,
Truffle Oil Mash
7,9,11,13

SIDES

ROCKET, PARMESAN, CHERRY
TOMATO SALAD 7.50
7,9,11,13

CONFIT BABY POTATOES 7.50

ROAST GARLIC MASHED POTATO 7.50
7

TRUFFLE FRIES 8.00
6(wheat),7,9

ROAST ROOT VEGETABLES 7.50
7

GREEN BEANS WITH BACON & ONION 7.50
7,9

SOMETHING SWEET

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

LEMON CURD CRÈME BRÛLÉE
Black Pepper & Thyme Tart Fine Shards
6(wheat),7,8,9,11

CHOCOLATE & ORANGE PUDDING
6(wheat),9

CHEESEBOARD, CRACKERS & APPLE
CHUTNEY (MAY CONTAIN NUTS)
+ 5.00 supplement
6(wheat),7,8,11