

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

PISTACHIO LAYERED CHOCOLATE DELIGHT

Strawberry Gel, Chocolate Soil  
4, PEANUTS, 5, PISTACHIO, 6,7,8,9,11

BAKED NEW YORK STYLE CHEESECAKE

Pear, White Chocolate, Elderberry, Roasted Grapes, Lemon Balm  
6(wheat),7,8,9,11

“PUMPKIN PIE”

Pumpkin Crush, Millefeuille, Italian Meringue,  
Candied Pumpkin Seeds, Pumpkin custard, Irish whiskey Ice- Cream  
6(wheat),7,9,11

STICKY DATE PUDDING (GF)

Coconut Caramel Sauce, Vanilla Bean Ice-Cream  
6(wheat),9 Vegan Available

IRISH CHEESEBOARD +5.00

Hot Honey, Fruits & Crackers  
5, Almonds, 6(wheat),7,9