

To Start

<i>Roast Butternut Squash and Sweet Potato Velouté</i> <i>Truffle, Bacon and Pea Salad</i>	€6.50
<i>Kilmore Quay Bay Fish Cake</i> <i>Marinated Asian Vegetables, Sweet Chilli and Coriander Dressing</i>	€8.50
<i>Corn Fed Chicken and Wild Mushroom Terrine</i> <i>Apricot and Tarragon Dressing, Rocket and Roasted Walnut Salad</i>	€8.50
<i>Confit Belly of Pork</i> <i>Red lentil Dahl, Spiced Pear and Raisin Salsa</i>	€7.95
<i>Homemade Duck Liver Parfait</i> <i>Italian Chianti Reduction, Fig Jam, Toasted Brioche, Dressed Shiso</i>	€7.95
<i>Jack Daniel Cured Salmon Gravolax</i> <i>Celeriac and Apple Remoulade, Grain Mustard Aioli, Pickled Cucumber</i>	€8.50
<i>Marinated Grilled Vegetable Salad</i> <i>Basil Tapenade, Vine Roasted Cherry Tomatoes, Pepper Emulsion</i>	€7.95

Some Dishes may contain traces of nuts
Please inform your server if you have any food allergies
All our meat and fish is 100% Irish and fully traceable

To Follow

Char Grilled Angus Sirloin Steak	€26.50
<i>Parsnip and Potato Rosti, Shallot Confit, Black Pepper & Ferrest Mushroom Cream</i>	
Pan Roasted Monkfish	€25.75
<i>Celeriac and Potato Gallette, Tuscan Peppercornata, Light Shellfish Bisque</i>	
Marinated Lamb Rack	€25.50
<i>Honey Glazed Root Vegetables, hazelnut & Black olive jus</i>	
Pan Seared Barbary Duck Breast	€24.75
<i>Sweet Potato and Vanilla Puree, Beetroot Salsa, Chocolate Infused Jus</i>	
Pan Seared Cod Fillet	€23.50
<i>Bacon & haricot vert Provençal, soft herb oil</i>	
Grilled Chicken Supreme	€22.50
<i>Cherizo and Baby Spinach Risotto, Plum Tomato and basil Salsa</i>	
Goats Cheese & Potato loaf	€22.50
<i>Ragout of wild mushroom & seasoned Rocket</i>	
Home-made Chips	€3.95
Side- Salad	€3.95

All main Courses are served with market Potatoes and Vegetables

Please Allow 20 to 25mins for any red meat main course as all our food is prepared fresh on request

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To Finish

All desserts €6.95

Vanilla Crème Brulee

Cocoa Biscuit

Double Baked Chocolate Pudding

Sweetened Orange Mascarpone

Strawberry Shortbread Mille feuille

Crème Anglaise

Baked Apple Crumble Tartlet

With full dairy Vanilla Ice-cream

Soft Cashel Blue Cheese

Raisin & apple chutney shot of champagne water ice

Tea/ Coffee

Bon Appetite

Stephen Smith Executive Chef

Thomas Butler Chef de Cuisine

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