

WELCOME

Our Culinary Team **John, Christian & Ivan** continuously develop our menu's with the ever-growing range of fresh ingredients available from local suppliers. We always look to source not only the best, but the best of season. Enjoy!

3 Course Menu €49.50pp Available all Evening

Early Bird Offer from 5pm to 6:30pm

1 glass of wine & Our 3 course menu for €49.50pp

Wines available - White: Chardonnay, Pinot Grigio Red: Shiraz, Montepulciano

STARTERS

Crumbed Brie
Sweet Cranberries & Pecan,
Malted Parsnip Purée, Red Chic-
ory, Caramelised Puff Pastry
5,6,7,9,11 (V)

Caesar Croquette Salad
Confit Chicken Caesar
Croquettes, Baby Gem, Grated
Parmesan, Parsley Purée,
Caesar Dressing *3,6,7,8,9*

Pork Belly
Baked Spiced Apple Purée,
Slaw, Smoked Black Pudding
Bon-Bon, Crackling, Herb Oil,
Wholegrain Mustard Jus
6,7,8,9,11,12,13

Firecracker Scotch Egg
Spicy Nduja & Sausage, Pick-
led Cucumber Salad, Citrus Aioli
6,7,9,11,13

Burrata & Smoked Tomato
Creamy Italian Mozzarella,
Lightly Smoked Tomato, Red
Pepper Dressing, Sourdough
Crumb *6,7,9,12 (V)*

MAINS

Confit Pork Belly
Swede & Parsnip Gratin, Pork
Belly Croquette, Carrot Purée,
Charcutiere Sauce *6,7,8,9,12,13*

Cornfed Chicken Supreme
Stuffed with Spinach, Wild
Mushroom & Barley Risotto,
Truffle Emulsion, Cured Dalma-
tian Jamon *6,7,9,11*

Pan Fried Monkfish
Smokey Paprika Monkfish, Cata-
lan Mussel Stew with Spinach,
courgette, green beans &
Sobrassada, Chargrilled Brocco-
li, Sweet Kilcummin Black Garlic
1,3,7,9

Patty Pan Squash
Sumac Roasting Squash, Cauli-
flower Purée, Caper & Raisin
Dressing, Toasted Almond &
Quinoa *5,9,12 (V) (VG)*

9oz Striploin **Supplement €9*
Served with Glazed Mushroom,
Baby Gem dressed with Crispy
Onion & Beef Fat Aioli, Sauce:
Peppercorn or Garlic Butter
6,7,9,11,12,13

DESSERT

Apple Tarte Tatin
Caramel Sauce, Cream & Vanilla
Ice Cream *5,6,7,11 - Vegan Adaptable*

Classic Vanilla Brûlée
Cinnamon Biscuit *5,6,7,11*
- GF Adaptable

Chocolate Fondant
Cocoa Nib Tuille & Stout Ice
Cream *5,6,7,11 - GF Adaptable*

Allergens:

- 1. Crustaceans, 2. Molluscs, 3. Fish,*
- 4. Peanuts, 5. Nuts, 6. Gluten,*
- 7. Lactose, 8. Soya, 9. Sulphites,*
- 10. Sesame Seeds, 11. Eggs,*
- 12. Celery, 13. Mustard, 14. Lupin*

(V) - Vegetarian (VG) - Vegan

All our Beef is 100% Irish

STARTERS

Shallot Butter Prawns	€14
Pan Fried in Shallot Butter, served with Herb Sourdough Croute Salad, Smokey Marie Rose Dressing <i>1,6,7,9,11,12,13</i>	
Firecracker Scotch Egg	€14
Spicy Nduja & Sausage, Pickled Cucumber Salad, Citrus Aioli <i>6,7,9,11,13</i>	
Pan Fried Scallops	€17
Chicken Wing, Malted Parsnip Purée, Confit Celeriac, Chicken Jus <i>2,5,7,9,12</i>	
Salt & Hay Baked Celeriac	€11
Thinly sliced Salt & Hay Baked Celeriac with Truffle Dressing, Pickled Cranberries & Toasted Pistachios <i>5,9,13 (V)(VG)</i>	
Burrata & Smoked Tomato	€12
Creamy Italian Mozzarella, Lightly Smoked Tomato, Red Pepper Dressing, Sourdough Crumb <i>6,7,9,12 (V)</i>	
Pork Belly	€14
Baked Spiced Apple Purée, Slaw, Smoked Black Pudding Bon-Bon, Crackling, Herb Oil, Wholegrain Mustard Jus <i>6,7,9,12,13</i>	
Potato & White Onion Soup	€12
With a Curried Parsnip Crisp <i>7,12</i>	

Sides €6

Champ Mash Potato	7
Tender Stem Broccoli, Lemon & Parmesan	7
Gem Salad, Caesar Dressing	<i>3,7,9,11,13</i>
Fries	
Onion Rings	<i>6,7,8</i>

MAINS

All mains served with potato of evening

Cornfed Chicken Supreme	€28
Stuffed with Spinach, Wild Mushroom & Barley Risotto, Truffle Emulsion, Cured Dalmatian Jamon <i>6,7,9,11</i>	
Pan Fried Wild Atlantic Monkfish	€36
Smokey Paprika Monkfish, Catalan Mussel Stew with Spinach, courgette, green beans & Sobrassada, Chargrilled Broccoli, Sweet Kilcummin Black Garlic <i>1,3,7,9</i>	
Wild Irish Fish Platter	€See Server
Ask your server for Our Daily Fish Platter <i>1,2,3,7,9</i>	
Confit Pork Belly	€29
Swede & Parsnip Gratin, Pork Belly Croquette, Carrot Purée, Charcutiere Sauce <i>6,7,8,9,12,13</i>	
Wild Kerry Venison Wellington	€36
Venison Loin cooked medium in Puff Pastry, Stuffed with Spinach, Sweet Cranberries & Pancetta, Served with Roast Parsnip Purée & Peppercorn Sauce <i>6,7,9,11,12,13</i>	
STEAKS	
8oz Fillet	€42
10oz Ribeye	€39
9oz Striploin	€35
Each served with Glazed Mushroom, Baby Gem dressed with Crispy Onion & Beef Fat Aioli Choice of Sauce: Peppercorn or Garlic Butter <i>6,7,9,11,12,13</i>	
Patty Pan Squash from Gareth's Farm	€25
Sumac Roasting Squash, Cauliflower Purée, Caper & Raisin Dressing, Toasted Almond & Quinoa <i>5,9,12 (V) (VG)</i>	