

## WELCOME

Our Culinary Team **John & Christian** 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.

### STARTERS

Shallot Butter Prawns Pan Fried in Shallot Butter, served with Herb Panzanella Salad, Marie Rose Dressing <i>1,6,7,9,11,13</i>	€16
Contemporary Caesar Salad Confit Chicken Caesar Croquettes, Baby Gem, Grated Parmesan, Parsley Purée, Caesar Dressing <i>1,3,6,7,9,11,13</i>	€15
Pan Fried Scallops Extra Large Scallops, Spiced Pork Croquette, Dashi Broth, Apple <i>2,3,6,7,9,12</i>	€18
Salt Baked Beetroot Salad Goats Curd, Swiss Chard, Raddicchio, Caramelised Pecan, Aged Balsamic Dressing <i>(Vegan Adaptable) 5,9,7,13</i>	€14
Garden Pea & Mint Soup Velouté of Garden Peas and Fresh Mint, Shallot and Bacon Foam <i>7,9,12</i>	€11
Pork Belly Carrot and Celeriac Slaw, Baked Apple Puree, Black Pudding Bon-Bon, Crackling, Herb Oil, Wholegrain Jus <i>6,9,11,12,13</i>	€16
Tom Yum Mussels Coconut Milk, Red Onion, Cream, Edamame Beans, Coriander <i>2,3,6,7,8,9,12</i> <i>Classic Garlic Parsley Cream Sauce Also Available</i>	€16
Burrata & Hot Honey Creamy Italian Mozzarella, Wild Garlic Salsa Verde, Hot Chilli Honey, Sourdough Crumb <i>7,6,9,12 (V)</i>	€15

### MAINS

*All mains served with potato of the evening*

Cornfed Chicken Glazed Breast, Saffron Stuffing, Potato Terrine, Beluga Lentils, Foie Gras, Pistachio and Cranberry Crumble, Jus <i>5,6,7,8,9,11,13</i>	€33
Pan Fried Wild Atlantic Hake Red Pepper Romesco Crust, Ventricina, Chickpea & Tomato Ragu, Baby Squid <i>2,3,6,7,9,12</i>	€36
Wild Irish Fish Platter Ask your server for Our Daily Fish Platter	€Market Price
Irish Pork Confit Belly, Braised Cheek, Toasted Oat, Carrot Puree, Cronin's Apple Jus <i>6,7,9,12,13</i>	€34
Beef Feather Blade Slow Roasted for 24hrs, Smoked Potato Puree, Dried Onion Crumble, Bourguignon Sauce <i>6,7,8,9,12,13</i>	€36
Lamb Wellington Lamb Shoulder in Puff Pastry, Stuffed with Spinach, Farce & Pancetta. Velvet Cloud Sheeps Yogurt <i>6,7,9,11,12</i>	€39
IRISH STEAKS AVAILABLE; Fillet €45   Striploin €36   Rib-Eye €43   Chateaubriand €Market Price Rosti, Malted Onion, Celeriac Puree, Pepper Sauce <i>6,7,8,9,12</i>	
Confit Celeriac Celeriac Confit, Pearl Barley Risotto, Black Garlic Ketchup, Vegan Jus <i>6,8,9,12</i>	€28

#### Sides €6

Champ Mashed Potato *7* | Treacle Glazed Confit Carrots with Crispy Onion *6*  
Gem Salad, Caesar Dressing *3,7* | Fries | Onion Rings *6,7*