



3 Course Menu €60pp

Available all Evening

STARTERS

Burrata & Hot Honey
Creamy Italian Mozzarella,
Sundried Cherry Tomatoes,
Basil Pesto, Raisin, Extra Virgin
Olive Oil, Garlic Croûte (V) 6,7,9

Contemporary Caesar Salad
Confit Chicken Caesar
Croquettes, Baby Gem, Grated
Parmesan, Parsley Purée,
Caesar Dressing 1,3,6,7,9,11,13

Pork Belly
Carrot & Celeriac Slaw, Baked
Apple Purée, Black Pudding
Bon-Bon, Crackling, Herb Oil,
Wholegrain Mustard Jus
6,9,11,12,13

Salt Baked Beetroot Salad
Goats Curd, Swiss Chard,
Raddicchio, Caramelised Pecan,
Aged Balsamic Dressing (Vegan
Adaptable) 5,9,7,13

Garden Pea & Mint Soup
Velouté of Garden Peas and
Fresh Mint, Shallot and Bacon
Foam 7,9,12

Shallot Butter Prawns
Pan Fried in Shallot Butter,
served with Herb Panzanella
Salad, Marie Rose Dressing
1,6,7,9,11,13

MAINS

Confit Celeriac
Celeriac Confit, Pearl Barley
Risotto, Black Garlic Ketchup,
Vegan Jus 6,8,9,12

Cornfed Chicken
Glazed Breast, Saffron Stuffing,
Potato Terrine, Beluga Lentils,
Pistachio and Cranberry
Crumble, Jus 5,6,7,8,9,11,13

Pan Fried Wild Atlantic Hake
Red Pepper Romesco Crust,
Ventricina, Chickpea Tomato
Ragu, Baby Squid 2,3,6,7,9,12

Irish Pork
Confit Belly, Braised Cheek,
Toasted Oat, Carrot Puree,
Cronin's Apple Cider 6,7,9,12,13

24hr Beef Featherblade
Malt Glazed Carrot Smoked
Potato Puree, Bourguignon
Sauce, Dried Onion Crumble
6,7,8,9,12,13

Striploin Steak
Potato Rosti, Malted Onion,
Celeriac Puree, Pepper Sauce
6,7,8,9,12

DESSERT

Crème Brûlée
Roast Banana and Pineapple
Crème Brûlée 7,11

Amaretto Cheesecake
Chocolate Soil, Apple Compote,
Baked Honeycomb 5,7,9

Chocolate Fondant
Vanilla Ice Cream, Salted
Caramel Nougatine 6,5,7,9,11

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