





SPICED SQUASH & COCONUT VELOUTE

Cumin roast squash | coriander garlic naan | spiced almond 1a,

ST. TOLA ASH GOATS CHEESE

Charred Cucumber, Picked Beetroot, Hazelnuts, Brioche Crouton, Blonde Orange Gel 1a, 2, 5, 6, 14

WHISKEY CURED SALMON

Wakame Salad, Ponzu Dressing, Squid Ink Crouton, Avocado Puree 1a, 5, 7, 9, 12

OVERNIGHT ANDARL PORK BELLY

Spiced Apple Salsa, White Onion Puree, Pan Jus, Sweet Potato Crisp 1a, 2, 4, 5, 12

WILD ROCKET SALAD

Fresh Fig, Pine Nuts, Sun Dried Tomatoes, Balsamic Dressing, Focaccia Crouton 1a, 6(Pine Nuts) 12



CHARGRILLED SIRLOIN OF IRISH ANGUS BEEF

Burnt Onion Puree, Gratin, Tenderstem Broccoli, Baby Girolles, Jus 1,2,4,12

28 DAY 8oz PRIME BEEF FILLET (€8 supplement)

Fondant Potato, Truffle Savoy Cabbage, Heirloom Beetroot Puree, Bone Marrow Jus 2, 4, 12

BUTTER ROASTED CHICKEN SUPREME

Rosemary Potato Rosti, Celeriac Puree, Baby Leeks, Crisy Leeks, Port Wine Jus 1a 2, 5, 4, 7, 12

PAN ROASTED ATLANTIC HALIBUT

1a, 2, 5, 9, 10, 12

BABY PEA & FETA RISOTTO

Baby Garden Peas, Arborio Rice, Crumbled Feta Cheese, Mint 2, 5, 6, 12



ESTATE TASTING DESSERT PLATE

White Chocolate Crémeux, Raspberry Gel Centre, Light Sponge Base 1a 2, 5, 7 12

&

HOMEMADE PASSION FRUIT TRUFFLE

70% Dark Chocolate Truffle, Passion Fruit Ganache

IRISH FARMHOUSE CHEESE PLATE- (€3 supplement)

Durrus, Brie, Cashel Blue & Gubeen with Crackers, Fruit, Celery & Chutney 1a,c, 2, 4, 5, 9, 11, 12

Please note that our chefs prepare all dishes to order, using fresh ingredients. If you prefer your meal without certain ingredients, please feel free to ask and we will do our utmost to facilitate your request.

SIDE DISHES €5.50

Herb Salted Fries 12- Creamy Mash 2, 12- House Leaf Salad 12

Allergens: 1 = Wheat- a Wheat flour b. Semolina c. Wholemeal d. Wheat Bran e. Rye

2 = Milk, 3 = Mustard, 4= Celery, 5 = Eggs, 6= Nuts, 7= Soybean, 8 = Crustacean,

9 = Fish, 10 = Mollusc, 11 = Sesame Seeds, 12 = Sulphur Dioxide and Sulphites, 13 = Peanuts, 14 = Lupin a. Barley b. Oats

