



AMUSE-BOUCHE

COMPLIMENTS OF CHEF STEPHEN HIGGINS

STARTERS

HOMEMADE SOUP

With Toasted Seeds (2, 4, 7, 10, 12)

€8

PORK BELLY

Cauliflower Puree, Apple, Watercress, Port Jus, Apple Gel (1, 7, 9, 14)

€14

DUCK PARFAIT CHOUX

Grilled Figs, Red Currant Glaze (2, 7, 14)

€14

GIN & BEETROOT CURED SALMON

Pickled Cucumber, Sea Herbs, Horseradish Aioli, Dill Oil, Whiskey Crumb (2, 4, 5, 7, 12)

€14

ROASTED BUTTERNUT SQUASH SALAD

Honey Roasted Butternut Squash, Pickled Courgettes, Dressed Leaves topped with Crumbled Feta Cheese (7)

€14

MAIN COURSE

ORGANIC CHICKEN SUPREME

Sweetcorn Puree, Stem Broccoli, Crispy Parma Ham, Parmesan Tuile finished with a Wholegrain Mustard Sauce & Parsley Oil (7,9)

€23

GRILLED SEABASS

Pickled Fennel, Warm Potato Salad finished with a Prawn Bisque & a Squid Ink Tulle (2, 3, 5, 7, 8)

€25

12 HOUR BEEF CHEEK

Cauliflower Puree, Course Wholegrain, Fondant Potato finished with a Rich Gherkin Jus & Game Chips (1, 7, 9)

€38

WILD MUSHROOM RISOTTO

Cooked in a Crème Fraiche Sauce, Topped with Soft Goats Cheese & Crispy Leeks (2, 7)

€22

100Z TOMAHAWK

Salsa Verdi, Anchovy Hollandaise finished with Hassle Back Potatoes with Confit Garlic Spring Onion & Shaved Parmesan Cheese (3, 5, 7, 9)

€40

SIDES

PARMESAN TRUFFLE FRIES (7)

€5.50

CREAMED SPINACH WITH PINE NUTS & NUTMEG (7, 10)

€5.50

MAC & CHEESE (2, 7)

€5.50

WHIPPED OLIVE OIL MASH (4, 7)

€5.50

ALLERGEN INFORMATION

1 - CELERY; 2 - GLUTEN; 3 - CRUSTACEANS; 4 - EGGS; 5 - FISH; 6 - LUPIN; 7 - DAIRY; 8 - MOLLUSC; 9 - MUSTARD
10 - NUTS; 11 - PEANUTS 12 - SESAME SEEDS; 13 - SOYA; 14 - SULPHUR DIOXIDE