

Starters

Soup of the day

served with homemade brown soda bread

(1A,B,D,4,9,14)

€9.00

Confit Barbary Duck Leg Terrine

with wild mushrooms, gooseberry purée, plum salsa,

chestnut and sourdough toast

(1A,9,10,12,13,14)

€14.95

Waldorf Salad

baby leaves, walnut dressing, Cashel blue cheese, grapes,

celery, walnut and raisin bread croutons

(1A, B,4,9,10,12,13,14)

€12.95

Irish Oak Smoked Salmon & Crab Lasagne

served with citrus gel, black caviar, green oil and pea shoots

(4,5A,7,8,9,13)

€14.95

Seared Yellow Fin Tuna

with sesame seeds, melon, fennel shavings

and balsamic glaze

(8,9,10,11,13)

€18.50

ALLERGENS:

1 Gluten (A-Wheat, B- Spelt C-Khorasan, D-Rye, E-Barley F-Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macadamia, H-Walnut I- Pine nuts), 4 Milk 5 Crustaceans (A-Crab, B- Lobster, C-Crayfish, D-Shrimp, E- prawn), 6 Mollusk, (A-Clams, B-Oysters, C-Mussels, D-Scallops, E-Cockles, F- Squid), 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur dioxide & sulfites, 14 Lupin

Main Course

Pulled Slaney Valley Lamb Shank

*served with smoked tomato fondue, crispy rosti potato, selection of green vegetables
and herb oil*

(4,7,9,10,12,13)

€29.95

Pan fried Corn-fed Irish Chicken Supreme

*served with pearl barley risotto, pancetta, caramelized rainbow baby carrots
and truffle madeira jus*

(1A,4,9,10,12,13)

€23.95

Pan fried Cod fillet

served with sweet and sour peppers, aubergine purée, potato medallions, green oil

(4,8,9,10,12,13)

€25.95

Irish Black Angus Beef Striploin Steak

*served with triple cooked chips, garlic and herb butter,
peppercorn sauce, watercress*

(4,10,12,13)

€33.00

Vegetarian Risotto

with courgette, gorgonzola cheese and crispy kale

(4,9,10,12)

€18.95

Irish Angus 8oz Burger

*served on a brioche bun with cheddar cheese, beef tomato, pickled cucumber, rocket,
and chipotle mayo with triple cooked chips*

(1A,4,7,12,14)

€ 19.95

Sides € 5.00

Sweet potato fries

(1A)

Triple cooked chips

(1A,13)

Creamy mash potato

(4,13)

House salad

(9,10,12,13)

Tender stem broccoli

(4)

Desserts € 9.00

Cold Coconut Cheesecake éclair tart

*served with a marbled cup, white chocolate
mousse, chocolate garnish*

(1A,4,7,10,13,14)

Warm Sweet & Sour Cherries

(contains alcohol)

*served with mint and chocolate ice cream,
chocolate popping candy, tuile*

(1A,4,7,13,14)

Tiramisu

(1A,4,7,13,14)

Selection of Ice Cream & Sorbet

(2,4,7,10,13)