



Table d'Hôte Menu



Starters

Chef's Homemade Soup of the Day (3, 5)
Freshly Baked Breads (1, 2, 4, 13)

Lemon Marinated Artichoke Hearts
Couscous - Heirloom Tomato - Beetroot Crips - Lambs Lettuce - Garlic Cream (1, 2, 3, 4, 12)

Pressed Terrine of Grain-fed Chicken
Fermented Plums - Confit of Duck - Buttered Leeks (3)

Home Cured Pink Grapefruit & Saffron Salmon
Scented with Gin - Sodas Crackers - Wasabis Root Dressing (1, 2, 7, 12)

Curly Endive & Rocket
Spicy Walnuts - Air Dried Apple - Celery - Crozier Blue Cheese - Herb Dressing (2, 3, 5, 12, 14)

Main Courses

Prime Irish Sirloin Steak
Braised Short Rib - Parsley Truffle Paint - Cauliflower Purée (3, 4)
(€5 supplement)

Fillet of Atlantic Hake
Crayfish Stuffing - Spiced Lemon Potato - Citrus Sabayon (3, 7, 9)

Duo of Irish Pork
Tender Pork Fillet & Pressed Pickled Pork
Beer Cooked Fondant Potato - Glazed Apple (1, 2, 3, 4, 11)

Tarragon Marinated Chicken Suprême
Spicy Sausage - Dumplings - Basil Cream (1, 3, 4)

“A Tasting of Carrots “
Carrot Ginger Sponge - Cumin Spiced Purée
Roast “Scarlet Nantes” Buffalo Mozzarella Cheese - Crips (1, 2, 3, 4)

Dessert

Morello Cherry & Cherry Brandy Tart
Honeycomb Ice-cream - Pan Tuille - Black Cherry Gel (1, 2, 3, 4)

Brown Butter Carmel - Dark Chocolate and Banana “Entremet”
Almond Crisp - Broken Biscuit & Boozy Raisin Ice-cream (1, 2, 3, 4, 14)

“Pina Colada” Verrine
Coconut Crèmeux - Roast Pineapple - Mango Jelly (1, 2, 3, 4)

Orange - Hazelnut & Date Sticky Pudding
Burnt Orange Carmel - Hazelnut Ice-cream (1, 2, 3, 4, 14)

Gourmet Selection of Soft Scoop Ice Cream
Fresh Fruit Coulis (1, 2, 3, 4)

€29.00 Per Person

Gluten-1 Egg-2 Dairy-3 Soybeans-4 Celery-5 Lupin-6 Fish-7 Peanuts-8
Crustaceans-9 Molluscs-10 Sulphites-11 Mustard-12 Sesame-13 Nuts-14