



Welcome To The Kitchen Restaurant

Starters

Homemade Soup of the Day

Fresh Bakery Boules

(1, 2,3,4,5)

€7.50

Oven Roast Nectarine Salad

Whole Almonds, Crumbled Crozier Blue Cheese

Endive, Lamb's Lettuce and Flat Parsley

€7.50

(3,4,6,12)

Butter Poached Prawns and Cockles

Toasted Sour Dough

Lemon, Garlic and Chilli

€7.50

(1,3,4,9,10)

Crumbed Goats Cheese Log

Duo of Beets and Pickles

Mixed Seeds Snap

€7.50

(1,2,3,4,11,13)

Basil & Lemon Chicken and Parma Ham Terrine

Golden Raisin Chutney Soda Bread Crisp

€7.50

(1,3,4,11)

Main Course

Grilled Clarkes Irish Sirloin Steak

Garlic & Rosemary Fondant, Whiskey Cream

Confit Field Mushroom, Onion Jam

€24.00

(3,4,5,11)

Roast Rack of Lamb

Braised Neck Fillet, Stuffed Tomato

Lamb Jus, Basil Cream

€17.00

(3,4,5)

Grain-fed Irish Chicken Breast

Chorizo Mash, Edamame Beans

Red Wine Reduction

€17.00

(3,4,5,11)

North Atlantic Cod

Fresh Asparagus, Mussels, Toasted Hazelnuts

Pea Puree & Citrus Cream

€17.00

(3,4,5,10)

Slow Cooked Sweet Red Capsicum Pepper

Spicy Falafels, Saffron Dressing

Pickled Onion, Concasse, Pinenuts

€17.00

(1,4,11)

Desserts

Orange Blossom & Cointreau Cream

Blood Orange Gel

Butter Biscuit

€7.50

(1,2,3)

Strawberry Cremeux Tart

Fresh Strawberries, Framboise Meringue Shards

Berry Sorbet

€7.50

(1,2,3,4)

Yuzu, Lime and Saffron Mousse

Almond Financier, Mango Passionfruit Sherbet

€7.50

(1,2,3,4,6)

Soft Scoop Ice-Cream Selection

Butterscotch Sauce, Broken Brandy Snap

€7.50

(1,2,3,4)

Layered Entremet

Rich Belgian Chocolate

Salted Caramel Cream

Cookie Ice-Cream

€7.50

(1,2,3,4,6)

Allergens

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