



Starters

Grilled Seabass & Orange Gremolata

Warm Potato Terrine - Avocado Purée
Brown Tuille - Dill & Piccalilli Mayonnaise
€10.50

“Over Night” Cooked Feather Blade

Shiso and Parsley Purée
-20c Cured Egg Yolk - Crispy Tangle
€9.50

Guinea-Fowl Terrine

Confit Leg Bonbon - Herb Emulsion
Barley - Oat - Cranberry & Golden raisin Granola
Sauce Gribiche
€9.50

Fivemiletown Goats Cheese

Beetroot & Blueberry Glaze - Walnut Cake
Celery Relish - Warm Borscht
€9.00

Middle Courses

Roast Cauliflower Velouté

Truffle Oil - Crumbed Fermanagh Goats Cheese
€6.00

Creamy Seafood Chowder

Fresh Dill
€8.00

Bellini Sorbet

Champagne & Peach
€5.00

Simple Green Salad

Wild Rocket - Baby Spinach - Fresh Milled Pepper
€5.00

Mains

Pan Fried North West Turbot

Butternut Squash – Salsify - Samphire
Brown Crab - Seaweed Tuille - Hibiscus Foam

€27.00

Grilled Grass-Fed Hereford Fillet of Irish Beef

Pickled Black Trumpet Mushroom
Seared Liver - Smoked potato Purée - Bordelaise Sauce

€29.00

Thornhill "Long Island" Duck Breast

Grilled Chicory – Kumquat - Butcher Honey Glaze Fig
Pomegranate Pearls - Wine Reduction

€25.00

Roast Loin of "Skreen" Lamb

Carrot & Parsnip Crust - Black Garlic & Lamb Pasty,
Buttered Turnip - Micro herbs - Red wine Jus

€25.00

Rosé Veal Medallions

Slow Cooked Strip – Apricot "Faggot" - Flageolet Beans
Violet Potato – Courgette - White Port Reduction

€26.00

Desserts

"Apple Crumble"

Apple Mousse - Glazed Apple - Raisin Crumble
Green Apple Sorbet - Calvados Custard

€8.00

Poached Pear & Pear William Cream

Port Gel - Pink Rhubarb Ice Cream
Gorse sponge - Pear Crisp

€8.00

"Broken Black Forest"

70% Dark Chocolate Cake - Black Cherry Ice-Cream
White Chocolate Mousse - Pate De Fruit - Marinated Cherry

€8.00

Roast Watermelon

Lemon Grass & Lime Leaf Ice Cream
Coconut Air - Cocoa Biscuit - Pineapple Cheesecake

€8.00

Selection of Artisan Irish Cheese

Grapes on the Vine - Water Crackers - Fruit Chutney

€10

add a glass of Port Wine for €5.00