

Starters

Pan Fried Scallops

Vadouvan Cauliflower | Onion & Coriander Bhaji | Pomegranate

Foie Gras & Duck Terrine

Mirabelle Plum | Caramelised Walnut

St. Tola Goats Cheese

Petit Pear | Beetroot | Hazelnut Croquant

Mains

Roast Rump of Lamb

Lamb Shank Rilette | Velvet Cloud Sheep's Yoghurt | Fondant Potato

Fillet of Beef

Wild Mushrooms | Caramelised Shallots | Buttermilk Pommes Mouseline | Pepper Cream

Pan Fried Hake

Liscannor Bay Crab | Fennel | Watercress | Apple

Purple Potato Gnocchi

Parmesan and Truffle Custard | Dukkah | Asparagus

Sides

Delmonico Potato's

Roast organic Carrots | Café de Paris Butter

Tender Stem Broccoli | Garlic and Lemon Dressing

Organic Salad Leaves | Sherry and Vanilla Vinaigrette

Home-cut Chips

Desserts

Vanilla Pannacotta | Blackberry and Caramelized Hazelnuts

Chocolate Cherry Truffle | Hazelnut Meringue | Avocado Ice Cream(V)

Clare Cheeseboard | Biscuits | Homemade Chutney

Bo agus Bainne Ice Cream Selection | Chocolate Wafer

Rhubarb and Apple Crumble | Cinnamon Ice Cream

2 courses €30 | 3 courses €35

Please inform your server of any dietary requirements
