



**'Food Allergies and Intolerances'**

Before you order your food and drinks, please speak to a member of our staff who are fully trained in allergy awareness. If you have a food allergy or food intolerance please refer to the end of the menu, where the allergens are listed numerically and presented in that format under each menu item.

## *Table D'Hote Menu*

**2 Courses €25    3 Courses €30**

### SOUP OF THE DAY

*With Artisan Bread*

### BEETROOT SALMON GRAVLAX

*Potato Salad, Crème Fraîche, Lemon Gel & Salsa Verde*

### CHICKEN TERRINE

*Parma Ham, Baby Leeks, Pear & Raisin Chutney, Toasted Crostini*

### MUSHROOM RISOTTO

*Peppered Duck Fillet, Truffle Oil*

### GOAT'S CHEESE

*Smoked Beetroot Purée Ginger Biscuit Crumb & Micro Herbs*

---

### CHARGILLED 8oz SIRLOIN STEAK

*Flat Cap Mushroom, Red Onion Marmalade, Vine Cherry Tomato,*

*Creamed Potatoes, Peppercorn Sauce*

**€5.00 Supplement**

### BRAISED SHANK OF LAMB

*Red Cabbage, Couscous, Chick Peas & Pan Jus*

### PAN SEARED HAKE

*Spicy Crushed Potatoes, Spinach, Spring Onion, Saffron Sauce*

### ROASTED PUMPKIN GNOCCHI

*Cream Sauce, Rocket & Grana Padano Cheese*

**SIDES ~ €4.00 PER PORTION**

Champ Potatoes	Roasted Rosemary Potatoes	Hand-Cut Chunky Chips
Battered Onion Rings		Buttered Market Vegetables

**Please note that all our beef is of Irish origin**



*Table D'Hote Menu*  
*2 Courses €25 3 Courses €30*

*Desserts*

STICKY TOFFEE & DATE PUDDING

*Treacle Sauce, Bourbon Vanilla Ice Cream & Honeycomb Shards*

BUTTERMILK PANNACOTTA

*Pineapple Salsa & Vanilla Tuile*

PEAR FRANGIPANE TART

*Crème Anglaise, Pistachio Ice Cream*

MANGO & PASSION FRUIT CHEESECAKE

*Whipped Cream, Mango Coulis*

CHEF'S SMASHED CHOCOLATE

*Served with Tea or Coffee*

**€3.95**