



'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 € 27 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 Aiguillette, Truffle Oil

GOAT'S CHEESE

Smoked Beetroot Purée Ginger Biscuit Crumb & Micro Herbs

CHARGRILLED 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 € 27 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