

dylan

- STARTER -

Chicken Liver Parfait
apple & pear chutney, toasted brioche & organic leaves
€9.50

Homemade Beetroot, Cured Salmon Gravalax,
soda bread, chive crème fraîche & organic leaves
€9.50

Today's Freshly Made Soup
€7.00

Green Salad
broad beans, peas, asparagus, fresh herbs, deep fried capers & lemon dressing
€8.00

Marinated Ardsallagh Goats Cheese
organic leaves, roast cherry tomatoes, hazelnuts & sweet balsamic dressing
€10.00

King Scallops, O'Doherty's Black Pudding
crispy pancetta, butter sauce & sweet balsamic dressing
€12.50

- MAIN COURSE -

Roast Lamb Rump
*swede & carrot mash, peas, asparagus, broccoli &
rosemary jus*
€ 24.00

Breast of Cherry Vale Duck,
sweet potato mash, wilted spinach & watercress, juniper sauce
€ 24.00

Panfried Halibut
saffron & potato broth, cockles & mussels, roast cherry tomatoes
€ 25.00

Roast Breast of Guinea Fowl
*stuffed with durrus & tarragon, crushed herb potatoes & wild mushrooms, red wine
jus*
€ 24.00

Hake & White Bean and Herb Puree
slow braised fennel, red pepper and butter sauce
€ 23.00

Roast Aged Fillet of Irish Beef
braised shin, creamy gratin potatoes, red wine jus
€ 32.00

Lobster Lawyer
*white wine sauce & tomato concasse finish with whiskey, hand cut chips & organic
leaves*
€ 28.00 half / € 35.00 whole

-VEGETARIAN MAIN COURSES-

Filo Parcel of Leek, Courgette & Pepper,
Ardsallagh Goat's cheese
aubergine caviar & organic leaves & tomato chutney
€17.00

Caramelized Shallot & Mushroom Tartlet
Mount Callan cheddar, white bean & herb mash & organic leaves
€17.00

Pea & Broad Bean Risotto Primavera
& shaved parmesan
€19.00

- SIDE ORDER -

potato purée - hand cut chips - green vegetables
- dressed leaves salad
€ 3.50

- DESSERT -

Caramelised Lemon Tart
berry compote, clotted cream
€6.50

Warm Chocolate Fondant
with lemon curd ice cream
€6.50

Crème Brulee
studded with forest berries & short bread
€6.50

Raspberry & Mascarpone Tart
with fresh raspberries
€6.50

Great Irish Cheese Board
apple, pear & raisin chutney
€12.50