

dylan

LUNCH MENU

- **STARTER** -

Today's Freshly Made Soup

Homemade Beetroot, Cured Salmon Gravalax
soda bread & crème fraiche

Marinated Ardsallagh Goat's Cheese
organic leaves, roast cherry tomatoes, hazelnut & sweet balsamic dressing

Green salad
broad beans, peas, asparagus, fresh herbs, deep fried capers with lemon dressing

Queen Scallops & O'Doherty's Black Pudding
smoked bacon on toast with organic salad

- **MAIN COURSE** -

Oat Coated Salmon
lemon & thyme mash, braised leeks & butter sauce

Slow Roasted Crispy Pork Belly
white bean, shallot & Connemara smoked sausage stew

Loin of Rabbit
wrapped in smoked bacon, rosemary crushed potatoes with button mushroom & pearl onion jus

8oz Rib Eye Steak
roast button mushrooms with shallots, red wine jus & hand cut chips

Atlantic Cod
organic baby potatoes, cockles with mussels on white sauce & wilted spinach

- **DESSERT** -

Carmelised Lemon Tart
berry compote & clotted cream

Dylan Signature Brownie
lemon curd ice cream

Great Irish Cheese Board
apple, pear & raisin chutney

Crème Brulee
studded with forest berries & short bread

2 courses - €17.00

3 courses - €22.00