

DINNER MENU

-Starters-

Cauliflower soup	7
blue cheese & smoked almond	
Salmon	12
organic Irish smoked salmon, pickled cucumber beetroot & wasabi	
Salad	12
toonsbridge mozzarella, heritage tomato basil quinoa & frozen Bloody Mary dressing	
Surf & turf	14
roast prawns, Irish beef tartare bergamot & lemon	
Irish pork plate	12
pork roulade, smoked pork belly black pudding & crispy bits	

-Mains-

Cod	26
chorizo, mussels, shrimp potato & bouillabaisse	
Fish plate	28
seabass, prawn tempura, salt cod & garlic spinach risotto, citrus & apple	
Monkfish	26
pan fried foie gras , celeriac & truffle Aioli	
10 Oz. Beef Striploin	29
purple broccoli, French beans cabbage & bacon	
16 Oz. Irish "Côte de Boeuf" on the bone	35
onion rings, chunky chips & red wine jus	
Pork	25
confit pork belly, cauliflower, pickled raisins chorizo & red pepper purée	

-Desserts-

Fairground for two	14
toffee & apple doughnut, vanilla cone marshmallow, honeycomb chocolate, candy floss	
Sphere	9
melting Valrhona chocolate sphere	
Cheesecake mousse	8
berry compote & granola	
Chocolate	9
warm chocolate fondant, bourbon vanilla ice cream	
Lemon & berries	8
lemon curd, mixed berries	
Cheese plate	14
selection of artisan Irish cheese, quince jelly & crackers	