



SIP, DINE & UNWIND

STARTERS

Pistachio Crumbed Goats Cheese Beetroot Gel, Baby Beets, Dressed Leaves and Grapefruit & Shallot Dressing (1, 8, 9 Pistachio13)	€12.50
Home Made Soup of the Evening Served with Guinness Bread (1,2 wheat,8,12,13)	€8.50
Twice cooked Siracha Chicken Wings Cashel Blue Mayo, Pickled Carrot(1,4 11,12,13,14)	€12.50
Duck Terrine Apple Puree, Figs, Sourdough Croutons, Kohlrabi, Sesame Tuille (1, 2 Wheat, 3,11,12,13,14)	€13.50

MAINS

Pan Fried Supreme of Cornfed Chicken Spinach & Wild Irish Mushroom Ragout, Carrot Purée, Pomme Parmentier, Chicken Velouté (1,8,12,13)
Slow Cooked Belly of Irish Pork Smoked Gubbeen Mash, Buttered Cavolo Nero, Apple Purée, Cider Jus (1,8,11,12,13,14)
Pan Fried Fillet of Irish Salmon Chive Mash, Tender stem Broccoli, Caper Beurre Blanc (4,8,11,12,13)
Pan Fried Chestnut Gnocchi Spinach, Cherry Tomatoes, Wild Mushrooms & Pine nuts (1,2 wheat, 3,11,12,13)

SIDES

House Fries	€5
Truffle & Parmesan Fries (3,4,8,11,12,13,14)	€6
Grilled Broccoli, Hazelnut Noisette (8,9 Hazelnut)	€6
Mini Caesar House Salad (11,12,13)	€6
Oven Baked Creamed Mash Potato (8)	€6
Smoked Cheese Cauliflower Mornay (2 wheat, 8 11, 12, 13)	€6

DESSERTS

Baked Alaska (2,3,8,9,12)	€10
Vegan Chocolate Fudge Half Moon & Caramelised Nuts (2, 9,12)	€10
Crème Brûlée with Lemongrass (3,8)	€10
Selection of Irish Cheese (2 wheat,8,13)	€14

** All groups of 5 or more people will have an automatic 10% discretionary gratuity added to their bill **
Allergen Index: (1) Celery (2) Cereals, (3) Eggs, (4) Fish, (5) Crustacean, (6) Molluscs, (7) Lupin, (8) Milk, (9) Nuts, (10) Peanuts, (11) Sesame, (12) Soya, (13) Sulphur Dioxide (14) Mustard