



TABLE D'HOTE

STARTERS

St Tola's Goats Cheese Curd, Spiced Heirloom Carrots, Buckwheat (8, 11,12 13)

Homemade Soup of the Evening, Freshly Baked Breads (1,2 Wheat, 8, 12,13)

Ham Hock & Apricot Terrine, Apple Puree, Figs, Sourdough Croutons
(1, 2 Wheat, 3,11,12,13,14)

Wrights Duo of Smoked Salmon Avocado Puree, Pickled Cucumber,
Honey & wholegrain Mustard, Sesame Tuille (2,4,8,11,12,13,14)

Beef Short Rib Croquettes, Salsa Verde Mayonnaise (1,2, Wheat, 3, 8, 11,12,13,14)

MAINS

Slow Cooked Jacobs Ladder

Bourguignon Garnish, Smoked Bacon, Pearl Onion, Button Mushroom,
Champ Potato (1,8,12,13)

Charcoal Supreme of Cornfed Chicken

Kale, Corn & Chorizo, Carrot Puree, Pomme Parmentier,
Chicken Velouté (1,8,12,13)

Josper Grilled Steak Frites

6oz Sirloin Steak, House Fries, Chimichurri

Wrights Panko Crumbed Lemon Sole

Homemade Tartare Sauce, Pea Puree, Home cut Fries
(3,4,8,12,13,14)

Asparagus & Pea Risotto

Parmesan Tuille (1, 8, 11,12,13)

SIDES

House Fries €5.50

Truffle & Parmesan Fries (3,4,8,11,12,13,14) €6.50

Grilled Broccoli, Hazelnut Noisette (8,9 Hazelnut) €6.50

Mini Caesar House Salad (11,12,13) €6.50

Oven Baked Creamed Mash Potato (8) €6.50

Smoked Cheese Cauliflower Mornay €6.50
(2 wheat, 8 11, 12, 13)

DESSERTS

Opera Cake, Mocha Cream, Dark Chocolate Sorbet

(2,3,8,9 Almond, 12,13)

Raspberry & Champagne Vegan Cream Gateaux, Passionfruit Gel

(2 Wheat, 12, 9 Almonds)

Chocolate Tart, Yuzu & Pineapple

Cremeaux (2,3,8,9 Almond, 12,13)

Draynes Farm Ice Cream & Sorbet Selection

(8, 12,13) Ask you server for today's flavours

Selection of Irish Cheese, Crackers & Chutney (€4 Supplement)

(2 Wheat, 8, 9 Smoked Almonds, 12,13,14)

Homemade Fudge (5pc)

(8,13)

** 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*