



À La Carte Menu

Starters

Foie Gras and Chicken Liver Parfait €11

Grape, Walnut, Burnt Apple Puree, Brioche (E, MK, CY, SP, G)

Slow Cooked Tom Salter Pork Belly €10

Pear, Celeriac, Amaretto Sauce, Granola (MK, SP)

Parmesan Mousse €11

Datterino Tomato, Artichoke Barigoule, Asparagus, Tomato Vinaigrette (G, MK)

Traditional Seafood Chowder €8

(F, MK, SP, M)

Pickled & Charred Mackerel €11

Cucumber Sauce, Seaweed, Squid Ink Crisp, Broad Bean, Yuzu (F)

Main Courses

Fillet of Hereford Beef €29

Smoked Aubergine, Potato Terrine, Foie Gras Bon Bon (G, E, MK)

Roast Wild Turbot €27

Fennel, Mussel, Gnocchi, Orange Vinaigrette (F, G, CY, M)

Skeaghanore Duck €27

Butternut Pumpkin, Wild Garlic, Long Pepper Jus (MK, SP, CY, G, E)

Taste of Wild Venison €27

Jerusalem Artichoke, Ravioli of Shoulder, Blackberry and Bitter Chocolate
(G, E, SP, MK)

Polenta & Pea Mousse €20

Fresh Peas & Broad Beans, Fennel, Tomato, Leek (CY)

Desserts

70% Chocolate Cremeux €7

Kahlua, Banana, Peanut Butter Ice-Cream, Peanuts (N, E, G, MK)

Walnut Parfait €7

Walnuts, Lemon Curd, Pear Sorbet (E, MK, N)

Lemon Posset €7

Apple Salad, Apple Sorbet, Hazelnut Biscotti (G, E, MK)

Carrot Cake €7

Walnuts, Lemon Icing, Yogurt Foam, Crème Fraiche Sorbet (N, E, G, MK)

Selection of Irish Cheese €10

Crackers, Apple Chutney (MK, G)