



## **Evening Menu – Served 6-9pm**

### **Starters**

#### **Confit of Duck €11**

Jerusalem Artichoke, Burlat Cherry, Shallot

#### **Chicken and Foie Gras Terrine €11**

Pea Mousse, Girolles, Jus Gras

#### **Lobster Boudin €13**

Fresh Peas, Peach, Lobster Vinaigrette

#### **Ardsallagh Goats Cheese Parfait €10**

Barigoule Artichoke, Tomato Consommé, Tapenade Crouton

#### **Seafood Chowder €7**

### **Mains**

#### **Poached and Charred Salmon €24**

Pickled Seaweed, Courgette, Passion Fruit Beurre Blanc

#### **Confit of Tom Salters Free Range Pork €25**

Kilmore Scallops, Celeriac, Apple & Fennel Salad

#### **Loin & Shoulder of Spring Lamb €27**

Spelt Risotto, White Onion & Girolles

#### **Fillet of Irish Beef €29**

Roast Garlic Purée, Mushroom Ravioli

#### **Pithivier of Summer Leek and Mushroom €20**

Sauce Béarnaise

### **Desserts**

#### **Chocolate Cremeux €7**

Coconut, Passion Fruit, Black Sesame, Coconut Sorbet

#### **Elderflower Parfait €7**

Elderflower Jelly, Elderberry, Raspberry, Almond Tuile

#### **Coffee Cake €7**

White Chocolate Ganache, Orange Purée, Mocha Ice Cream

#### **Wexford Strawberry Salad €7**

Lemon Curd, Shortbread, Crème Fraiche Sorbet

#### **Selection of Local Artisan Cheese €9**

Apple Relish, Sour Dough Crackers