



Lunch Menu

Starters

Soup of the day , Served with Home Made Brown Bread

Homemade Chicken Liver Parfait, Beetroot Chutney, Garlic Croute (M, E, G)

"1808 Fish Plate "Cured Trout, Lemon & Lime Emulsion, potted Kilmore Crab (F, C, M, G)

Confit of Rabbit Leg Salad, Baby Gem, Homemade Piccalilli, Toasted Sunflower Seed (MD, MK, N, G)

Tempura of Lemon sole, chilli jam, Pineapple Salsa, (E, MK, G, F)

Main Courses

Roast Rib of Irish Beef, Confit Shallot, Pomme Fondant, Spring Onion Hollandaise (SP, MK, E)

Fillet of Salmon, Caponata , Herb Dressing, (F, C, S, MS)

Pan Seared Fillet of Sea Bass, Poached Leek, Orange, Confit Tomato (F, SP, CS, MS)

Roast Breast of Irish Chicken, Crushed Celeriac & Smoked Bacon , Hazelnut Butter (F, CY, MK)

Roast Pork Loin, Apple Sauce, Savoy Cabbage (G, MK, MD, E)

Desserts

Chocolate Brownie, Chocolate Foam, Yuzu, Vanilla Ice cream (G, E, N, MK)

Blood Orange Panna Cotta, Brown Bread Tulle, Forzen Yoghurt (G, MK)

Hazelnut Mille Feuille, Kahlua Syrup (G, E, MK, N)

Vanilla Crème Brûlée, Cranberry, Biscotti (G, E, MK)

Selection of Irish Cheese, Cashel Blue, Gubeen, Milleens, Oat Biscuits, Grape Chitney (G, MK)

Two Courses €21



Three Courses €27

Allergen Declaration: Gluten - G, Crustaceans - C, Eggs - E, Molluscs - M, Soybeans - S, Peanuts - P, Nuts - N, Milk - MK, Celery - C, Mustard - MD, Sesame Seeds - SS, Sulphites - SP, Lupin - L, F - Fish