

Starters

Lamb (C)

Braised Lamb Shoulder, Feta Cheese Pannacotta, Sweet Beetroot Confit, Potato Mousseline, Wild Garlic Oil €10.50

Duck (C)

Homemade Sausage, Crispy Leg, Orange Gremolata, White Truffle & Jerusalem Artichoke Velouté €9.50

Mackerel

Grilled fillet, Foie Gras Mascapone, Pickled Cucumber, Potato Gateau, Dill Vinaigrette €9.50

Ham Hock

Pressed Terrine, Caramelised Granny Smith Apple, Pineapple Puree, Clove Toast, Honey & Mustard Sauce €10.00

Pollock (C)

Locally Oak Smoked, Poached Hens Egg, Scallion Butter Mash, Rosemary Hollandaise €10.00

Scallops (C)

Pan Fried, Fennel Marmalade, Cauliflower Puree, Golden Raisin & Caper Dressing €12.50

Salad (V) (C)

Organic Salad Leaves, Mature Balsamic Roasted Tomato, Walnuts & Pistachio Granola, Parmesan Shavings €8.50

Main Course

Pork "Plate"

Barbecue Flavoured Pork Cheek, Confit Pork Belly, Pork Cutlet, Pork Rilette, Sneem Black Pudding, Apple Calvados & Horseradish Puree, Caramelised Shallots €26.00

Turbot

Pan Fried Fillet, Stem Broccoli, Scallops Flan, Broad Beans & Tomato White Balsamic dressing €27

Beef (C)

Grilled Fillet, Home Cured Corned Beef, Oxtail Sauce, Fondant Potato, Creamy Spinach €28.00

Monkfish

Basil Crumbed Tail, Parmesan Mash, Red Peppers, Roast Garlic, Saffron Mayonnaise, Rocket Pesto €28.00

Duck

Free Range Skeaghanore Duck Breast & Lavender Confit Leg, Prune Stuffing Pierogi, Baby Pak Choy, Sherry Jus €26.00

Lamb (C)

Kerry Lamb Cutlet, Braised Shoulder, Spiced Aubergine Caviar, Minted Pea Puree, Potato, Fine Beans, Wild Garlic Jus €26.00

Halibut (C)

Steamed Fillet, Potato & Onion Cake, Olive Tapenade, Tomato Petals, Asparagus Tips, Vanilla Pod Velouté €24.00

Risotto (V)

Pea & Mild Wild Garlic Chlorophyll, Irish Goats Cheese, Crème Fraiche €16.50