



Scallops (C)

Seared, served with cauliflower puree, yellow raisin dressing €12.50

Goats Cheese

Irish Boillie cheese with herbs & roasted garlic, on a warm herb jelly with a tomato reduction €10.50

Salmon

Smoked and fresh salmon with sauce vierge and dill cream crostini €11.00

Chicken Sausage

celeraic remoulade, pineapple puree, raisin & port jus. €9.50

Wild Mushroom Risotto(V)

Marcarpone, shaved parmesan. €9.50

Pork Belly(C)

Roulade of confit pork rilette, crisp belly, balsamic onions, rhubarb puree. €12.50

Asparagus Soup (V)(C) (without croutons)

Pancetta croutons €6.50

Organic Leaves (C)(V)

Served with crème fraiche dressing, cherry tomatoes, roasted red onions & crisp parmesan biscuit €8.50

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### Kerry Lamb (C)

*Confit shoulder, braised chump, button onions & mushrooms, speck, homemade mint sauce €28*

*Lamb sourced from the farm of Fionan Lynch, Kilfountain, Dingle Co. Kerry*

### Monkfish

*Basil crusted monkfish fillet, chive mash, asparagus tips, saffron mayonnaise €26*

### Halibut

*Crushed purple potatoes, baby leeks, cherry tomato & tarragon parsley dressing €26*

### Sirloin Steak

*Fondant potato, spring cabbage, Yorkshire pudding, thyme sauce €28*

### Turbot (C)

*Pan fried with a fine ratatouille, butternut squash, potato & leek ragout, cep sauce €28*

### Duck (D)

*Duck Breast with five spice apple puree, prune stuffing, bok choy, cranberry reduction €26*

### Papardelle (V)(N)

*With roasted tomato, basil, asparagus, cream and parmesan. €16.50*

(C) Coeliac Friendly

(V) Vegetarian

(N) Contains Nuts

(D) Dairy Free