



To Start

FRESHLY BAKED MINI BREADS WITH DIPS

ORGANIC KILDARE BLACK PUDDING

... *Organic Kildare Black Pudding gently grilled topped with a free range soft poached egg with a zesty tomato concasse and balsamic syrup. ...*

/ 1, 9, 11, 14 /

DUBLIN BAY PRAWNS AND SPICY CHORIZO RISOTTO

... *Dublin Bay Prawns and Spicy Chorizo Risotto with a sun-burst tomato coulis, fresh organic baby rocket and broken Peccorino cheese. ...*

/ 2, 3, 4, 5 /

CRISP FRIED GOAT CHEESE AND RED PEPPER BONBON

... *Crisp Fried Goat Cheese and Red Pepper Bonbon with a sweet red onion preserve, homemade beetroot jelly and dressed baby leaves. ...*

/ 2, 11, 14 /

CLASSIC CAESAR SALAD

... *Dressed baby gem leaves with sour dough crostini, Serranno crisp, fresh white anchovies and shaved aged Parmesan cheese. ...*

/ 1, 5, 11, 14 /

FRESH WEXFORD ROPE MUSSELS AND KILMORE QUAY CRAB CLAWNS

... *Fresh Wexford Rope Mussels and Kilmore Quay Crab Clawns in a shallot, roast garlic and prosecco cream sauce with fresh baked mini bread loaf. ...*

/ 2, 4, 11 /



Main Event

120Z HEREFORD SIRLOIN STEAK

OR

100Z HEREFORD FILLET STEAK

/ (2, 14) /

... Our steaks are all cooked with our mixed seasoning and served on a bed of creamy champ mash buttered wild mushrooms burst cherry tomatoes and creamy peppercorn sauce or roast garlic and fresh herb butter. All our steaks are hung on the bone for 28 days in- house and hand cut by our chefs. ...

HONEY GLAZED BARBARY DUCK BREAST

... Served with pickled sweet and sour red cabbage, buttered baby carrots, fondant potato and a burnt orange and Cointreau sauce. ...

/ (14) /

LEMON AND THYME MARINATED POUSSIN

... Lemon and Thyme marinated Poussin with dauphinoise potatoes, crisp bacon lardons and wilted spinach with glazed balsamic tomatoes and buttered baby vegetables. ...

/ (2, 9, 14) /



CONFIT PORK BELLY

... Confit Pork Belly slow cooked in goose fat with Organic black pudding colcannon mash caramelised baby beetroot, apple jelly, cauliflower puree and a port wine reduction ...
/ (2, 11, 14) /

GRILLED FILLET OF LINE CAUGHT SEABASS

... Grilled Fillet of line caught Seabass with a sweet potato puree buttered asparagus tips, creamy mash and dressed with a Organic lemon and chive yoghurt. ...
/ (2, 5, 14) /

WILD MUSHROOMS AND GARDEN PEA RISOTTO

... Wild Mushrooms and Garden Pea Risotto with white wine finished with creme fraiche topped with buttered Asparagus Tips and shaved Peccorino cheese and truffle oil. ...
/ (2, 12, 14) /

Sides

... Chunky Hand Cut French Fries ...

... Creamy Champ Mash ...

... Spinach, Rocket and shaved parmesan salad ...

... Buttered Green Beans and Petit Pois ...



To Finish

SAN FRANCISCO CAKE

... Layers of light chocolate sponge and crème Chantilly topped with soft cream fondant coated in Belgian chocolate vermicelli. ...

/ 1, 2, 11 /

PISTACHIO GATEAU

... White Chocolate and pistachio mousse on a crispy chocolate and peanut butter base with a sharp mango gel and iced mango sorbet. ...

/ 1, 2, 6, 11 /

PARIS BREST

... Light Choux pastry topped with milk chocolate filled with raspberry curd and fresh cream served with raspberry sorbet and summer fruits ...

/ 1, 2, 11, 12 /

RASPBERRY PARFAIT

... Frozen white chocolate parfait with fresh raspberry served with poppy seed Tuille and drunken fruits. ...

/ 1, 2, 10, 11, 12 /

CHEESE BOARD

... Selection of Artisan Irish Farmhouse Cheeses served with chutney, frozen grapes and homemade wheaten crackers. ...