

DINNER MENU

2 Course €40 | 3 Course €45

STARTERS

SEAFOOD MARINARA ^{FH CS CY WH MK}

tomato & fennel velouté, calamari, smoked local fish, mussels, homemade soda bread

THE SALAD ^{SY SE}

(served with roast chicken or tofu)

pak choi, sugar snaps, cucumber, scallion, crushed peanuts, ginger, honey & sesame dressing

BURATTA & HEIRLOOM TOMATOES ^{TN MK}

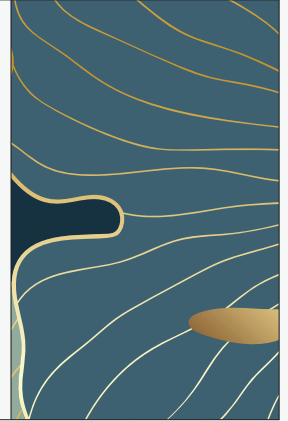
glazed balsamic, fresh basil, sundried tomato, toasted pinenut, saffron, kalamata olives

SPICY MISO BEEF & NOODLE SALAD ^{SY SE CY LU}

glass noodles, coriander, ginger & lime nage, pickled carrots, celery, toasted sesame seeds

DUCK TERRINE ^{TN WH}

pistachio, blood orange vinaigrette, lamb lettuce, plums, candied pecan, smoked paprika croutons



GRILL & MAINS

8OZ SIRLOIN STEAK ^{MK}

chard banana shallots, spinach, cherry tomato on vine, garlic butter foam or pepper sauce

LAMB KOFTA ^{WH MK}

sumac, pearl cous cous, cucumber & mint raita, onion & cranberry chutney

FREE RANGE CHICKEN SUPREME ^{SP WH MK}

herb stuffed Irish chicken, braised carrots & leek, fondant potato, rosemary & lavender jus

POACHED HALIBUT ^{FH LP SY SE}

haricot bean ragu, chard asparagus, sweetcorn purée, ponzu yuzu

TURKEY & HAM ^{WH SP MK}

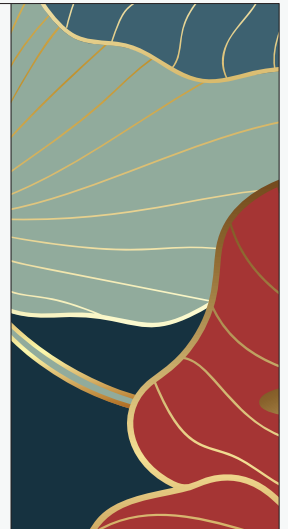
apricot & sage stuffing, cabbage, baby carrots, roasties, madeira jus

SKEAGHANORE DUCK NILGIRI ^{MD}

tandoori marinated duck, sticky wild rice, curry leaf extract, cilantro & coconut quorma sauce

LINGUINE AL LEGUME ^{WH TN MK}

wild mushroom, courgette, truffle oil, roasted garlic creamy pesto, rocket, ricotta



DESSERTS

DARK CHOCOLATE GANACHE CAKE

Belgian chocolate & coconut

LEMON POSSET ^{MK WH}

raspberry sorbet, biscotti crumble

TONKA BEAN PANNA COTTA ^{MK WH}

chocolate soil, amaretto gel, salted caramel ice cream

TOFFEE PUDDING

medjool dates, silky butterscotch sauce, hint of ginger

CHRISTMAS PUDDING ^{MK WH}

crème anglaise, winter berries

ICE-CREAM/SORBET SELECTION OF THE DAY ^{MK}

THE ENGLISH MARKET CHEESE SELECTION ^{MK WH TN}

celtic root chutney, rustic thin crackers



SIDES

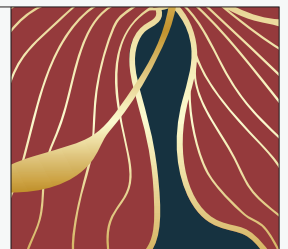
BROCCOLI GRATIN ^{MK WH} bechamel, jalapenos, smoked cheese €5

RISSOLI POTATO rosemary, smoked paprika, garlic €5

FATTOUSH SALAD ^{MK} peppers, olives, cucumber, red radish, baby gem, feta €5

CLONAKILTY BLACK PUDDING MASH ^{WH MK} €5

SWEET POTATO FRIES/TWICE COOKED FRIES ^{SP} €5



ALLERGEN KEY. Please inform your server if you suffer from any food allergies

Wheat ^{WH} Crustaceans ^{CS} Eggs ^{EG} Fish ^{FH} Peanuts ^{PN} Soy Beans ^{SY} Dairy ^{MK} Tree Nuts ^{TN} Celery ^{CY} Mustard ^{MD} Sesame ^{SE} Sulphites ^{SP} Lupin ^{LP} Molluscs ^{MS}