

EASTER LUNCH

by Executive Chef Martin Lovell



WILD MUSHROOM & CELERIAC SOUP

Croutons, Truffle Oil

(1a,4,9)

UNION HALL CRAB

Brioche, Pickled Fennel, Wasabi, Radish, Granny Smith Apple

(1a,4,5,7,8,12)

CROWE'S FARM HAM HOCK CROQUETTE

Forced Rhubarb, Black Pudding, Crackling

(1a,4,7,9,12,13)

SPRING VEGETABLES TARTLET

Ardsallagh Goat Cheese, Cracked Hazelnuts, Apple Balsamic Gel

(1a,3b,4,7)

DRY AGED IRISH HEREFORD ROAST SIRLOIN

Yorkshire Pudding, Roast Potatoes, Sweet Carrot, Horseradish Cream

(1a,4,7,12,13)

CLAIRE ISLAND ORGANIC CRISPY SALMON

Asparagus, Broad Beans, Spiced Roaring Bay Mussel Velouté

(4,6,8,9,13)

SILVERHILL DUCK À L'ORANGE

Fondant Potato, Prunes, Chicory

(9,13)

SOFT CHEESE TORELLONI

Creamed Wild Mushroom, Greens, Pistachio, Parmesan Sauce

(1a,3f,7,13)

RHUBARB & CUSTARD TART

Vanilla Custard, Rhubarb Sorbet

(1a,4,7,13)

APPLE TARTE TATIN

Crème Anglaise, Hazelnut Ice Cream

(1a,3b,4,7)

STICKY TOFFEE PUDDING

Caramelised Banana, Rum & Raisin Ice Cream, Toffee Sauce

(1a,4,7,13)

CHOCOLATE FONDANT

Cherries, Frosted Brazilian Nut, Salted Caramel Ice Cream

(1a,4,7,13)

Freshly Brewed Coffee or Tea

(€60pp)



Allergens: 1. Gluten (a-Wheat, b-Spelt c-Khorasan, d-Rye, e-Barley f-Oats) 2. Peanuts 3.Nuts (a-Almonds, b-Hazelnuts, c-Cashews, d-Pecans, e-Brazil, f-Pistachio, g-Macadamia, h-Walnut) 4.Milk 5.Crustaceans (a-Crab, b-Lobster, c-Crayfish, d-Shrimp) 6.Mollusc 7.Eggs 8.Fish 9.Celery 10.Soya 11.Sesame Seeds 12.Mustard 13.Sulphur Dioxide and Sulphites 14.Lupin