

EASTER LUNCH

by Executive Chef Martin Lovell



WILD MUSHROOM & CELERIAC SOUP

Croutons, Truffle Oil

(1a,4,9)

MONTENOTTE GIN CURED SALMON TARTARE

Potato Rosti, Pickled Shallot, Dill Emulsion

(4,7,8,12,13)

FOIE GRAS & DUCK LIVER PARFAIT

Orange Chutney, Toasted Brioche

(1a,4,7,11,12,13)

ARDSALLAGH'S GOATS CHEESE TART

Heirloom Beetroots, Raspberries, Honeycomb, Walnut Vinaigrette

(1a, 3h,4,11,13)

DRY AGED IRISH HEREFORD ROAST SIRLOIN

Yorkshire Pudding, Roast Potatoes, Sweet Carrot, Horseradish Cream

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

SLOW ROASTED CROWE'S FARM PORK BELLY

Black Pudding, Rhubarb, Crackling

(4,12,13)

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

(1,4,7,13)

MANGO & WHITE CHOCOLATE CHEESECAKE

Mango Curd, Passion Fruit Sorbet

(1a,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

(€59pp)



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