

MOTHER'S DAY MENU

by Executive Chef Martin Lovell



CARROT & BUTTERMILK SOUP

Roasted Carrot, Dill Oil

(1a,4,13)

CLOUGHER'S HEAD MONKFISH SCAMPI

Wild Garlic & Chive Aioli

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

FOIE GRAS & DUCK LIVER PARFAIT

Orange Chutney, Toasted Brioche

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

SPRING VEGETABLES TARTLET

Ardsallagh Goat's Cheese, Cracked Hazelnuts, Apple Balsamic Gel

(1a,3b,4,7)

DRY AGED HEREFORD ROAST SIRLOIN

Yorkshire Pudding, Roast Potatoes, Sweet Carrot, Horseradish Cream

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

BUTTER POACHED KILMORE'S QUAY COD

Parsley Crust, Leeks, Toasted Hazelnuts, Dill Beurre Blanc

(1a,3b,4,7,8,13)

RUMP OF SPRING MIDDLETON LAMB

Velvet Cloud Sheep's Yoghurt, Asparagus, Pommes Anna, Jus Gras

(4,9,13)

WILD GARLIC RISOTTO

Asparagus, Morels, Toasted Almonds, Aged Parmesan

(3a,4,13)

RHUBARB & CUSTARD TART

Vanilla Custard, Rhubarb Sorbet

(1a,4,7,13)

STICKY TOFFEE PUDDING

Caramelised Banana, Rum & Raisin Ice Cream, Toffee Sauce

(1a,4,7,13)

DARK CHOCOLATE BAR

Peanut Butter Sablé, Salted Caramel & Banana Ice Cream

(1a,2,4,7)

CITRUS CURD MERINGUE

Lemon Sponge, Velvet Cloud Yoghurt Sorbet

(1a,4,7)

Freshly Brewed Coffee or Tea

(€59 pp)



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