

Table d'hôte

2 course €28pp or 3 Courses €35pp

Please note supplements apply where necessary, Minimum Charge Per Person €28

Starters

Soup Du Jour

Served with homemade olive ciabatta & brown soda bread.

Please see your server for wine recommendation

Rocket, Lemon & Fennel Salad (G)

Crisp rocket, shaved fennel and lemon oil topped with candied walnuts.

Yealands Sauvignon Blanc [gls €8/Btl €32]

Chicken liver Parfait (G)

Charred shallot, amarena cherry gel, black olive ciabatta crostini.

Pepperton Estate, Shiraz [Gls €8/Btl €27]

Slow Braised Beef Short Rib

Dan Kelly's pickled apples, apple cider jelly & cider reduction.

Bodini Malbec (Mendoza) [Gls €8.50/Btl €34]

Beetroot Cured Salmon

Beetroot jelly & horseradish crème fraîche.

Le Horgelus Gascogne Sauvignon Blanc/Colombard [Gls €7/€25]

Chocolate Spiced Beef Carpaccio (Supp €4) (G)

Hand rolled beef carpaccio with candied chillies, cocoa purée & red mustard frill.

Poggio Alla Luna, (Chianti) Sangiovese [Gls €8/Btl €32]

Wild Atlantic Scallops (Supp €7) (G)

Pan seared scallops, leek puree, black pudding terrine, salted lemon curd.

Domaine Seguinot Bordeaux Chablis [Gls €9.50/Btl €38]

Allergy information is available on request (G)=Contains Gluten (N)=Contains Nuts

Main Courses

Roast Butternut Squash Risotto (V)

Finished with **crispy sage, salted pumpkin seeds & parmesan cheese.**

Torre Spessa Delle Venezie Pinot Grigio [Gls €7/Btl €26]

Irish Chicken Supreme (G)

With **Bavarian red cabbage, black pudding gnocchi & red wine jus.**

Domaine Horgelus, Sauvignon Blanc [Glass €8/Btl €25]

Rolled Boar Belly (G)

Stuffed with **prunes, parsnip gnocchi, frivole & red wine jus.**

Fleurrie Domaine De La Treille [Gls €10.25/Btl €41]

14 Hour Braised Lamb Shank

Winter vegetables, rosemary potato cake & red wine jus.

Mancura Cabernet Sauvignon Central Valley Chile [Gls€6.50/Btl €25]

Catch of the Day

Please see server.

Domaine Seguinot Bordeaux Chablis [Gls €9.50/Btl €38]

Irish Hereford Beef (G)

10 oz Sirloin €4.95 or Fillet €11.95

Colcannon croquette, shallot purée, baby carrots & veal jus.

Vinasperi Crianza, Rioja, Tempranillo [Gls €8.50/Btl €33]

Chefs Choice

See server for this evenings seasonal dish of the day.

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Side Dishes

Ballymakenny Farm Frivole (G)

Crispy Frivole sprouts topped with treacle.

Home Cut Chips

Twice cooked home cut chips.

Seasonal Vegetables

Seasonal vegetables finished in the pan.

Ballymakenny Red Emily Potatoes

In garlic butter.

Creamed Potato

Traditional pomme puree.

Townhouse Salad

Mixed leaves with shaved & pickled vegetables tossed in lemon oil.

All Side Dishes €5

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Desserts

Caramel Panna Cotta (N)

Salted toffee popcorn, makers mark bourbon reduction,
flaked almond croquant.

Chateau Jolys, (Bordeaux) [€5.50]

Tarta De Santiago (G) (N)

Almond cake with an apricot sorbet & Dan Kelly's pickled apples & apple puree.

Malmantico (Malvasia) [€9.50]

Warm Chocolate Brownie

Raspberry puree, white chocolate crumb & vanilla ice Cream.

Trapadis Rasteau, (Rhone) [€5.50]

Blood Orange Cheesecake (G)

Walnut ice cream & orange puree.

Chateau Jolys, (Bordeaux) [€5.50]

Frozen Apricot Parfait (G) (N)

Apricot puree & granola.

Chateau Jolys, (Bordeaux)[€7.50]

Cheeseboard (N) (G) (Supp €4.95)

Selection of local & international cheeses with Boyne Honey,
Home spiced roasted peanuts & fresh grapes.

Please see your server for todays pairings

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