

Lunch Menu

2 courses €22.95 or 3 Courses €29.95

Soup Du Jour (GF)

Served with homemade breads.

Ham Hock Terrine (GF)

Pickled apple, pear & grape chutney, cider apple jelly.

Dunany Crab Salad

Crab served with rosemary crisp bread, celeriac & apple salad.

Cashel Blue Cheese & Poached Apple (N)

Cashel Blue cheese with poached apple, candied walnuts,
chardonnay jelly & mesclun leaves.

Butternut Squash Risotto (GF)

Finished with ricotta & parmesan cheese.

Irish Chicken Supreme (N)(GF)

Nut crumble, chestnut puree, poached pear,
creamed potato & chicken jus.

Slow Cooked Tipperary Belly Pork

Pickled red onion, sautéed kale & pancetta knödel.

Catch of the Day (GF)

Please see your server for today's catch.

Lemon

Lemon parfait, poached rhubarb, lime gel,
pecan & almond crumble.

Raspberries (GF)

Italian meringue, raspberry coulis, raspberry sorbet,
raspberry croquant & popping candy.

Scholars Apple Crumble

Served with custard and vanilla ice cream.

Scholars Sundae (N) (GF)

Chocolate & hazelnut brownie, vanilla cream,
chocolate sauce, caramelised milk chocolate.