

A La Carte Menu

Starters

Cream of Onion Soup €10.50

Olive oil, croutons (gw,m,so,c)
(Travati Pinot Grigio, 2023, Trentino, Italy €9)

Pan Seared Scallops €19.50

Cauliflower velouté, pickled cauliflower, kale textures, Irish trout caviar
(f,s,so,mo,cr,m,gw,c)
(Domaine Séguinot –Bordet Chablis Chardonnay, 2023 Burgundy France €17)

Ardsallagh Goats Cheese Mousse €13.50

Iona baby beetroot, beetroot puree, mesculin baby leaves, basil oil (m,so,gw)
(Nai Albarino, Spain €9.50)

Roasted Cauliflower €13.00

Butterbean puree, crispy quinoa, chimichurri (se, so,m,gw)
(Bender Paulessen Riesling, 2022, Mosel Germany €12)

Chicken Liver Parfait €13.00

Port Jelly, apple & cranberry chutney, candied walnuts (gw,m,s,e,wn)
(Bevi Montepulciano, Italy €9.50)

Beef Carpaccio €17.00

Panko capers, horseradish aioli, mixed leaves, rapeseed oil (m,e,s,so,c,gw)
(Chateau des Jaques, Morgon, Gamay, Beaujolais €13.50)

Confit Pork Belly €15.00

Herb crumb, parsnip puree, potato crisps, sage oil, port jus (m,s,so,c,gw)
(Pá Road, Pinot Noir €12.50)

Allergens:

(GB)Barley, (GW)Wheat (GM)Malt (M)Milk, (E) Egg, (F)Fish, (C)Celery, (MU)Mustard, (MO)Molluscs,
(S)Sulphites, (CR)Crustaceans, (L)Lupin, (P)Peanut, (PI)Pine nut, (CN)Chestnut, (WN) Walnut, (PEC) Pecan, (SE)
Sesame, (SO) Soybeans, (A) Almonds, (HN) Hazlenut PO (Pistachio)

Main Course

Catch of the Day

Please see server for today's catch

Courgette & Tomato Risotto €20

Ardsallagh goats' cheese, heirloom tomato, baby spinach, courgette & basil oil (m,so,s,c)
(TePá Pinot Gris, Marlborough, New Zealand €11)

Pan Fried Aubergine €23

Spiced lentils, baby spinach, cherry tomatoes, yellow curry sauce (m,so,s)
(Travati, Pinot Grigio, Italy €9)

Chicken Supreme €26

Gratin Potato, Iona baby carrot, carrot puree, white wine veloute, tarragon oil (so,m,c,s)
(TePá Pinot Gris, Marlborough, New Zealand €11)

Skeaghanore Duck Breast €34

Butternut squash gnocchi, puree, crispy sage, salted pumpkin seeds, jus (m,so,s,gw,c,e)
(Chateau des Jaques, Morgon, Gamay, Beaujolais €13.50)

8oz Fillet of Irish Hereford Beef €39

Nutmeg rosti potato, charred broccoli, chestnut puree, port jus (s,m,e,c,so)
(Hitber & Yon, Cabernet Sauvignon, McLaren Vale €15)

Side Dishes €6

Home Cut Chips (gw,so)

Sautéed Baby Potatoes (m,so)

Ard Mhaca Mushroom, Garlic & Parmesan (m,so)

Creamy Mash Potatoes (m)

Apple & Quinoa Salad with candied walnut (s,wn,gw,so)

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Desserts

Sticky Toffee Pudding €9.50

Caramel sauce, Chantilly cream, candied walnuts (gw,m,e,wn)
(Seifried sweet Agnes Riesling, New Zealand €9.50)

Chocolate Brownie €9.50

Raspberry, chocolate crisp, Chantilly cream (m,e,so)
(Recioto, della Valpolicella, Italy €9.50)

Mille Feuille €9.50

White Chocolate & pistachio cream, layers of crisp pastry, raspberry purée (e,m,gw,po)
(Brumes Sauternes Somillion, sauvignon blanc, muscadelle €10)

Vanilla Crème Brûlée €9.50

Orange & hazelnut biscotto (gw,e,m,n)
(Domaine Gradies Flor, Languedoc Muscat 2023, France €9)

Boyne Grove Farm Apple & Pecan Crumble €9.50

Crème Anglaise & vanilla ice cream (m,pec,e,gw)
(Domaine Gradies Flor, Languedoc Muscat 2023, France €9)

Cheeseboard €19

Selection of local cheese with Lannléire honey, fig chutney, toasted hazelnuts & fresh grapes
(gw,hn,m,c,mu,s)
(Quinto do Crasto LBV port 2015 €7)

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