

## *A La Carte Menu*

### *Starters*

#### **Ard Mhaca Mushroom & Fennel soup €10.50**

Truffle & Parmesan croutons, Ard Mhaca mushroom powder (m,c,so,gw,s)  
(Domaine Horgelus Sauvignon Blanc, Gascogne France €8.50)

#### **Pan Seared Scallops €19.50**

Smoked salmon mousseline, dill tapioca crisp, Irish trout caviar,  
martini & fennel velouté (f,cr,mo,gw,e,m,s)  
(Macon Solutré, Pouilly, Chardonnay €14)

#### **Goats Cheese Mousse €13.50**

Balsamic & roasted honey glazed nectarines, pine nuts & basil oil (m,s,pi,so)  
(Tomassi Lugana Le Fornaci, Italy, €11)

#### **Roasted Cauliflower €12.50**

Butterbean puree, crispy quinoa, chimichurri (se, so,m,gw)  
(Maui 2021 Sauvignon Blanc, Canterbury NZ €9.50)

#### **Chicken Liver Parfait €12.50**

Brioche, apple textures, walnuts (gw,m,s,wn,e)  
(Ciu Ciu Bacchus Montepulciano, Italy €9.50)

#### **Confit Pork Neck €14.50**

Herb crumb, parsnip puree, potato crisps, sage oil, port jus (m,s,so,c,gw)  
(Bender Paulessen, Mosel, Riesling €12)

#### *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

### **Ard Mhaca Mushroom Gnocchi €22**

Ard Mhaca shiitake & oyster mushroom gnocchi, garlic & herb butter, truffle purée, pine nut, picatta crumb, Parmesan cheese (gw,e,m,so,pi,c,s)  
(Chateau des Jacques Morgan, Gamay, Beaujolais France €13.50)

### **Catch of the Day**

*Please see server for today's special*

### **Chicken Supreme €26**

Pommes Anna, buttered asparagus tips, asparagus velouté, pistachio crumb (po,so,m,s,c)  
(TePá Pinot Gris, Marlborough, New Zealand €11)

### **Pan Fried Aubergine €23**

Spiced chickpea & saffron yoghurt (m,so)  
(Ciu Ciu Bacchus Montepulciano, Italy €9.50)

### **Skeaghanore Duck Breast €29**

Fondant potato, Iona baby beetroot textures, crispy kale & quinoa, beetroot puree,  
port jus(m,so,s,gw,c)  
(Vinasperi Crianza, Tempranillo €10)

### **10oz Rib-Eye of Irish Hereford Beef €38**

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

## **Side Dishes €6**

**Home Cut Chips (gw,so)**

**Sauteed 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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(SO) Soybeans, (A) Almonds, (HN) Hazelnut, PO (Pistachio)*

## Desserts

### **Blackberry & White Chocolate Cheesecake €9.50**

Blackberry gel, preserved lemon foam (m,e,gw)

*(Recioto, della Valpolicella, Italy €9.50)*

### **Chocolate Delice €9.50**

Chocolate sponge, chocolate mousse, Amareno cherries, Chantilly creme (m,e)

*(Recioto, della Valpolicella, Italy €9.50)*

### **Crème Brûlée €9.50**

Homemade orange hazelnut biscotti (e,m,gw,hn)

*(Seifried sweet Agnes Riesling, New Zealand €9.50)*

### **Salted Caramel Tart €9.50**

Caramelised banana, banana cream & caramel tuille (gw,so,d,s,e)

*(Brumes Sauternes Somillion/Sauvignon blanc/Muscadelle 2020, Bordeaux France €10)*

### **Boyne Grove Farm Apple & Pecan Crumble €9.50**

Crème Anglaise & vanilla ice cream (m,pec,e,gw)

*(Coulous Cadillac 2020 Bordeaux Semillon, Sauvignon Blanc €9)*

### **Cheese Selection €19**

Selection of Irish cheeses, Lannleire honey,

fig chutney, grapes(gw,hn,m,c,mu,s)

*(Quinto do Crasto LBV port 2015 €7)*

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