

Starters

Soup Du Jour €7 (C)

Served with homemade breads (G, D)

Please see your server for wine recommendation

Olive Pork Belly €10

Sautéed savoy cabbage, Pancetta, fennel & Lannléire honey broth (D, C)

Yealand's Pinot Noir [Gls €9.50/Btl €38]

Pan Seared Atlantic Scallops €16

Curried cauliflower purée, Eddie Tuite's black pudding, Dunany crab ravioli (Mo, Cr, G, D, E)

Domaine Seguinot Bordet Petit Chablis Chardonnay [Gls €10.50/Btl €42]

Anise & Orange Cured Salmon €11

Pickled cucumber, chive cream cheese, segments of orange & crispy salmon skin (F, D, S, E)

Prosecco [Gls €7.50/€30]

Red Wine Poached Pear & Boyne Valley Bán Salad €10

Mesclun leaves, candied walnuts & dill vinigrette (D, N, S)

Domaine Horgelus - Sauvignon Blanc [Gls €8.00/Btl €29]

Beef Carpaccio €12

Mesclun leaves, Ballymakenny potato purée, pickled shallots, capers & Parmesan (D, S)

Ciu Ciu Bacchus Piceno - Montepulciano [Gls €8.50/Btl €34]

Chicken Liver Parfait €11

Homemade brioche, fig jam, Parmesan crisp & port gel (G, D, E, S)

Fleurrie Domaine De La Treille [Gls €11/Btl €44]

Allergen Legend

The following symbols identify allergens contained in your choice of dish:

(G) Gluten; (D) Dairy; (E) Eggs; (F) Fish; (C) Celery; (M) Mustard; (Mo) Molluscs; (S) Sulphites
(Cr) Crustaceans; (L) Lupin; (N) Nuts; (Pn) Peanuts; (Se) Sesame; (So) Soybeans

Main Courses

Ard Mhacha Mushroom & Chestnut Risotto €18

Spinach & Parmesan cheese (D, N, S, C)
Pecile Delle Venezie Pinot Grigio [Gls €7.50/Btl €30]

Chicken Ballotine €24

Stuffed with chicken thigh & pistachio, Parmesan polenta, pea purée,
Parma ham, baby leek & red wine jus (G, D, N, S, C)
Fleurrie Domaine De La Treille [Gls €11/Btl €44]

Catch of The Day €23

Please see your server for today's special
Domaine Seguinot Bordeaux Chablis [Gls €9.50/Btl €38]

Duo of Pork €28

Sous vide pork fillet, braised pork neck, Stagrennan apple purée,
potato gratin, parsley, shallot & lemon, jus (D, S, C)
Genio y Figura Albariño [Gls €9/Btl €36]

Skeaghanore Duck €28

Confit duck bonbon, date purée, cavolo nero, confit potato,
Iona Farm baby turnip, spiced duck jus (G, D, E, S, C)
Little Rascal Shiraz [Gls €8/Btl €32]

10oz Sirloin / Fillet of Irish Hereford Beef

Sirloin €30 or Fillet €34

Pomme anna with Boyne Valley Blue & Ard Mhacha mushrooms,
vanilla roast Iona Farm baby carrots & celeriac purée (D)
Vinasperi Crianza, Rioja, Tempranillo [Gls €9/Btl €36]

Allergen Legend

The following symbols identify allergens contained in your choice of dish:
(G) Gluten; (D) Dairy; (E) Eggs; (F) Fish; (C) Celery; (M) Mustard; (Mo) Molluscs; (S) Sulphites
(Cr) Crustaceans; (L) Lupin; (N) Nuts; (Pn) Peanuts; (Se) Sesame; (So) Soybeans

Side Dishes

All Side Dishes €5

Home Cut Chips

Twice cooked home-cut chips (G)

Seasonal Vegetables

Finished in the pan with butter (D)

Baby Boiled Potatoes

Drummond House garlic & herb butter (D)

Ard Mhacha Mushrooms

Sautéed in Drummond House garlic & herb butter (D)

Longstem Broccoli

In a beurre noisette (D)

Creamed Potato

Traditional pomme purée (D)

Townhouse Salad

Mixed leaves with shaved & pickled vegetables tossed in lemon oil (S, M)

Desserts

Warm Chocolate Brownie €8

White chocolate crumb, raspberry purée & honeycomb ice-cream (D, E)

Trapadis Rhone Grenache/Mourvedre/Syrah [Gls €5.50]

Vanilla Cheesecake €8

Chocolate ice-cream, orange gel & candied orange peel (G, D, E)

Château Julys 2011 (Bordeaux) Petit Manseng [Gls €7.50]

Stagrennan Spiced Apple Tart €8

Homemade vanilla ice-cream, crème anglaise & cinnamon sugar (G, D, E)

Château Julys 2011 (Bordeaux) Petit Manseng [Gls €7.50]

Slane Whiskey Crème Brûlée €8

With homemade hazelnut biscotti (G, D, E, N)

Malmantico 2006 (Fiorentina) Malvasi [Gls €9.50]

Chocolate €8

Chocolate sponge, dark chocolate crémeux, dark chocolate parfait,

caramel popcorn & homemade Bailey's ice-cream (D, E, S)

Baileys Irish Cream Liqueur [Gls €4.95]

Cheeseboard €13 / Sharing Cheeseboard €18

Selection of local & international cheeses with Lannléire honey,
homemade chutney, toasted hazelnuts & fresh grapes (G, N, D, C, M)

Quinta Do Crasto LBV Port [Gls €7]

Allergen Legend

The following symbols identify allergens contained in your choice of dish:

(G) Gluten; (D) Dairy; (E) Eggs; (F) Fish; (C) Celery; (M) Mustard; (Mo) Molluscs; (S) Sulphites
(Cr) Crustaceans; (L) Lupin; (N) Nuts; (Pn) Peanuts; (Se) Sesame; (So) Soybeans

Provenance

Dawn Meats
Dromena Foods
Skeaghanore Farm
Gerry Cannon Seafoods
Coast Guard Seafoods
Ballymakenny Farm
Drummond House Garlic
Little Cress Microgreens
Iona Farm
Keelings Fruit & Veg
Dunany Flour
Oriel Sea Salt
Lannléire Honey
Boyne Valley Cheese
Ard Mhacha Mushrooms
Avonmore
La Rouse
Food Co
Pure Oil
Newgrange Gold

Allergen Legend

The following symbols identify allergens contained in your choice of dish:
(G) Gluten; (D) Dairy; (E) Eggs; (F) Fish; (C) Celery; (M) Mustard; (Mo) Molluscs; (S) Sulphites
(Cr) Crustaceans; (L) Lupin; (N) Nuts; (Pn) Peanuts; (Se) Sesame; (So) Soybeans