

Starters

Soup Du Jour (C)

Served with homemade breads (G, D)

Please see your server for wine recommendation

Olive Pork Belly

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

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

Pan Seared Atlantic Scallops (Supplement €8)

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

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

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

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

Beef Carpaccio (Supplement €4)

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

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

Chicken Liver Parfait

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

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

Chicken Ballotine

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

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

Duo of Pork (Supplement €4)

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 (Supplement €4)

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

(Supplement Sirloin €6 or Fillet €12)
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]

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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

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

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

Vanilla Cheesecake

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

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

Stagrennan Spiced Apple Tart

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

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

Slane Whiskey Crème Brûlée

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

Malmantico 2006 (Fiorentina) Malvasi [Gls €9.50]

Chocolate

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 (Supplement €5)

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]

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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

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