

## *Dinner Bed & Breakfast*

### *Starters*

#### Soup Du Jour (C)

Served with homemade breads. (G, D)

Please see your server for wine recommendation

#### Poached Nectarine Salad

Whipped feta, candied walnut, chicory & mesclun leaves,

In an apricot dressing. (D, N, S)

Haut Rian Rose [Gls €7/Btl €28]

#### Slow Cooked Belly of Pork

Pickled Shimeji mushrooms, wasabi & yuzu gel, crispy kale,

served with a soy & lemongrass broth. (G, So, Se, M, S)

Genio Y Figura Albarino [Gls €8/Btl €31]

#### Chicken Liver Parfait

Rosemary sable biscuit, blood orange gel, Parmesan crisp

& apple chutney (G, D, E, S)

Little Rascal [Gls €7.50/Btl €29]

#### Citrus Cured Salmon

Pickled Daikon radish, Chinese leaf, charred lemon yoghurt

& celery gel. (F, D, M, S, C)

Pecile Pinot Grigio [Gls €7.50/€27]

#### Beef Carpaccio (*Supp* €4.00)

Mesclun leaves, dehydrated black olive, truffle gel, capers,

Pickled onion & shaved parmesan, lemon oil, (D, M, S)

Ciu Ciu Montepulciano Italy [Gls €8/Btl €29]

#### Wild Atlantic Scallops (*Supp* €7.00)

Served with red cabbage, butternut squash,

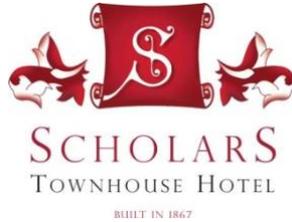
Candied pistachio & Goatsbridge trout caviar. (Mo, S, D, F, N)

Domaine Horgelus [Gls €7.50/Btl €27]

#### 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) Soy beans



## Main Courses

### Wild Mushroom & Hazelnut Risotto

Topped with parmesan cheese & drizzled with Lannleire honey. (N, D, C)

Pecile Delle Venezie Pinot Grigio [Gls €7.50/Btl €27]

### Ballotine of Chicken

Stuffed with mushroom & baby spinach, served with parmesan croquettes, cavolo nero, broad beans & jus. (G, D, E, S, C)

Yealand's Pinot Noir [Gls €9/Btl €36]

### Catch Of The Day

Please see server for today's special.

Domaine Seguinot Bordeaux Chablis [Gls €9.50/Btl €38]

### Slow Cooked Lamb Shank

Garlic potato gratin, roast baby heirloom carrots & lamb jus. (D, C, S)

Mancura Cabernet Sauvignon Central Valley Chile [Gls€7/Btl €26]

### Sous Vide Pork Fillet

Caramelised apple gnocchi, spiced red cabbage, textures of cauliflower,

Katafi pastry, veal jus (G, D, S, E, C)

Fleurrie Domaine De La Treille [Gls €10.25/Btl €41]

### Duo of Skeaghanore Duck (Supp €7.00)

Sous vide duck breast, confit breaded duck wing, puy lentils,

Pak choi, caramelized plum, orange caramel, duck jus. (S, E, D, G, C)

Little Rascal [Gls €7.50/Btl €29]

### 10oz Sirloin/ Fillet of Irish Hereford Beef

(10 oz Sirloin €4.95 or Fillet €12.00 Supp)

Sautéed wild mushrooms, Boulangere potato,

shallot puree & veal jus. (D, C, S)

Vinasperi Crianza, Rioja, Tempranillo [Gls €8.50/Btl €33]

### 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) Soy beans



## Side Dishes

All Side Dishes €5

Home Cut Chips  
Twice cooked home cut chips. (G)

Seasonal Vegetables  
Seasonal vegetables finished in the pan. (D)

Baby Boiled Potatoes  
In garlic & herb butter. (D)

Garlic & Herb Flat Cap Mushrooms  
In garlic & herb butter. (D)

Tenderstem Broccoli  
In a beurre noisette (D)

Creamed Potato  
Traditional pomme puree. (D)

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

### 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) Soy beans





## Desserts

### Chocolate Parfait

Amarena cherries, chocolate sponge,  
Fresh cream & cherry essence. (D, E)

### Warm Apple & Pecan Crumble

Served with homemade vanilla ice-cream. (D, E, N, G)

### Crème Brulee

Fresh raspberries, hazelnut biscotti & white chocolate crumb. (G, D, E, N)

### Lemon & Raspberry Mousse Cake

Meringue, lemon curd, fresh raspberry, raspberry gel & lemon sorbet. (G, D, E)

### Warm Carrot Cake

Candied carrot, orange caramel, vanilla ice cream & walnut praline snap. (G, D, E, N)

### Cheeseboard (*Supp €5*) / Sharing Cheeseboard (*Supp €10*)

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

## Dessert Wine

Château Jolys 2011 (Bordeaux) Petit Manseng €7.50

This wine develops a lovely opulent nose, full of ripe fruit and honey and shows a body of flesh and roundness with superb length. Full of character with a lovely concentrated mouth feel.

Malmantico 2006 (Fiorentina) Malvasi €9.50

Deep amber in colour, the wine has rich, complex aromas of dried fruit, figs & honey. Full & very sweet in the mouth with stunning length and a crisp, complex finish.

Trapadis Rasteau Grenat 2014 (Rhône) Grenache, Mourvedre, Syrah €5.50

The nose is dark with thick fruit aroma. The sweetness is well balanced with shades of spice and dark tea seasoning, with a long finish

### 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) Soy beans



for Culinary Excellence  
2018

