

# Set Evening Menu

3 courses €40

## *Soup of the Day (c)*

Served with homemade breads (g, d)

## *Olive Pork Belly*

Sautéed savoy cabbage, Pancetta, fennel & Lannléire honey broth (d, c)

## *Anise & Orange Cured Salmon*

Pickled cucumber, chive cream cheese, segments of orange & crispy salmon skin (f, d, s, e)

## *Red Wine Poached Pear & Boyne Valley Ban Salad*

Mesclun leaves, candied walnuts & dill vinaigrette (d, n, s)

## *Chicken Liver Parfait*

Homemade brioche, fig jam, Parmesan crisp & port gel (g, d, e, s)



## *Ard Mhacha Mushrooms & Chestnut Risotto*

Spinach & Parmesan cheese (d, n, s, c)

## *Chicken Ballotine*

Filled with Chicken thigh & pistachio, Parmesan polenta, pea purée,  
Parma ham, baby leek & red wine jus (g, d, n, s, c)

## *Catch of The Day*

Please see server for today's special

## *10oz Sirloin of Irish Hereford Beef (Supp €6)*

Pomme anna with Boyne Valley Blue & Ard Mhacha mushrooms,  
vanilla roast Iona Farm baby carrots & celeriac puree (d)

## *Slow Cooked Venison Shank*

Sautéed cavolo nero & baby potato, crispy shallots & jus (g, d, s, c)



## *Slane Whiskey Crème Brûlée*

With homemade hazelnut biscotti (g, d, e, n)

## *Vanilla Cheesecake*

Chocolate ice-cream, orange gel & candied orange peel (g, d, e)

## *Warm Chocolate Brownie*

White chocolate crumb, vanilla ice-cream, hazelnuts,  
shards of honeycomb & rich chocolate sauce (d, e, n)

## *Stagrennan Spiced Apple Tart*

Homemade vanilla ice-cream, crème anglaise & cinnamon sugar (g, d, e)

## *Chocolate*

Chocolate sponge, dark chocolate crèmeux, dark chocolate parfait,  
caramel popcorn & homemade Bailey's ice-cream (d, e, s)

## *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