

# Dinner Menu

3 course €38

## *Soup du Jour*

Served with homemade breads (G, E, D)

## *Slow Cooked Belly of Pork* (G, So, Se, M)

Pickled Shiitake mushrooms, wasabi & yuzu gel, crispy kale,  
served with a soy & lemongrass broth.

## *Cured Salmon* (F, E, M, S)

Pickled cucumber, lemongrass aioli, rocket,  
balsamic gel.

## *Chicken Liver Pate* (M, G, D)

Focaccia, glazed figs, Ballymakenny kalettes,  
apple puree.

## *Mooncoin Beetroot & Goats Cheese Salad* (D, M, S)

Mesculin leaves, glazed figs, lemon oil & beetroot gel.

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## *Supreme of Chicken* (D, S, C)

Sage & leek pommes Anna, butternut squash purée,  
roast baby leek, Madeira Jus.

## *Catch of the Day* (F, D)

Please see server for daily catch option

## *10oz Sirloin Steak* (€4.95 Supp) (C, M, N, S, D)

Sautéed wild mushrooms, fondant potato, candied walnut crumb  
chestnut puree, veal jus.

## *Wild Mushroom & Hazelnut Risotto* (N, M, D)

Topped with parmesan cheese & drizzled with Lanleirre honey.

## *Lamb Shank* (S, G, D, C)

Ballymakenny violetta potatoes,  
purple sprouting broccoli, lamb jus.

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## *Medley of Desserts* (G, S, D, E)

### 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