

On Your First Communion/ Confirmation Day

3 Courses €35

Soup of the Day (c)

Served with homemade breads (g, d)

Olive Pork Belly

*Celeriac & apple soup, pickled fennel, confit mustard seeds &
Newgrange smoked rapeseed oil (c, m, s)*

Anise & Orange Cured Salmon

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

Apple & Walnut Salad

Mesclun leaves, fresh lemon, crispy quinoa & lemon oil (n, g, s, m)

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)

Catch of The Day

Please ask your server for today's specials

Chicken Ballotine

*Filled with Chicken thigh & pistachio, Parmesan polenta, pea purée,
pancetta crumb, baby leek, red wine jus (d, s, c)*

Roast Sirloin of Irish Beef

*Creamy mash potato, roast potato, roast carrots & broccoli,
Yorkshire pudding & roast gravy (g, d, s, c, e)*

Lamb 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 & White Chocolate Cheesecake

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

Warm Chocolate Brownie

White chocolate crumb, raspberry purée, honeycomb ice-cream & rich chocolate sauce (d, e)

Stagrennan Spiced Apple Tart

Homemade vanilla ice-cream, crème anglaise & cinnamon sugar (g, 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) Soybeans*