



AMUSE BOUCHE

CHEFS AMUSE BOUCHE OF THE DAY

STARTERS

POTATO & CASTLE WILD GARLIC SOUP

SERVED WITH HOMEMADE KINNITTY SODA BREAD

(1,3,7,9)

ROAST PORK BELLY

POTATO & BLACK TRUFFLE ESPUMA, PUFFED PORK CRACKLING, PICKLED APPLE

(7,9,10,12)

DUCK LIVER PARFAIT

TOASTED BRIOCHE, BLACKBERRY GEL, PINENUT RUCOLA SALAD

(1A, 3, 7, 10, 12)

SORBET

LEMON AND LIME

(12)

MAINS

FEATHERBLADE OF IRISH BEEF

RED WINE JUS, BUTTERED BABY CARROT,

RED PEPPER COULIS

(7,9,12)

OVEN ROASTED HAKE

LOBSTER BISQUE, BRAISED LEEK,

BLUSHED VINE TOMATOES, HERB OIL

(2,4,7,9,12)

SPINACH & RICOTTA TORTELLINI

WHITE WINE ROSÉ CREAM SAUCE, LEEK PURÉE,

AGED PARMESAN

(1,3,7,12)

ALL MAINS ARE SERVED WITH OUR POTATO & VEGETABLES OF THE EVENING

DESSERTS

SELECTION OF HOMEMADE ICE-CREAMS

HONEYCOMB

(3,7,12)

SELECTION OF ARTISAN IRISH CHEESES

PICKLED GRAPES, HOUSE CHUTNEY, QUINCE, CHEESE CRACKERS

(1A,3,7,12)

KEY (IRELAND – EHO / FSAI STANDARD)

(1) GLUTEN (1A) – WHEAT (1B) – RYE (1C) – BARLEY (1D) – OATS
(2) – CRUSTACEANS (3) – EGGS (4) – FISH (5) – PEANUTS (6) – SOYBEANS (7) – MILK (8A) – ALMONDS (8B) – HAZELNUTS (8C) –
WALNUTS (8D) – CASHEWS (8E) – PECAN NUTS (8F) – BRAZIL NUTS (8G) – PISTACHIO NUTS (8H) – MACADAMIA (9) – CELERY (10) –
MUSTARD (11) – SESAME SEEDS (12)
– SULPHITES (13) – LUPIN (14) – MOLLUSCS