

Food Menu

Starters

- Wild Mushroom Velouté** 🌿 €9.50
Mushroom brioche, truffle smoked ricotta, oyster mushrooms
- Pressed Confit of Chicken and Duck Terrine** ♦ €12.50
Foie gras and chevre cheese beignet, macadamia nuts orange dressing, herb salad
- Cured Salmon Carpaccio** €14.50
Coriander lemon crab, fennel shavings, avocado cream, cress
- Truffle Burrata** €15.50
Confit of plum tomato, baby rocket leaves, sweet pepper purée, roasted pistachio, mustard dressing
- Roasted Meagre** €18.00
Buttered spinach leaves, vegetable seafood chowder
- Carpaccio of Angus Beef** €19.00
Roasted cherry tomato, garlic crisps, baby rocket leaves, flavoured avocado, cheese tuile, balsamic jelly

Pasta & Risotto

- Mozzarella Gnocchi** 🌿 ♦ €13.50
Roasted pumpkin, nut pesto, aged Parmesan cream
- Paccheri** €14.00
Garlic rabbit confit, green asparagus, sage and Parmesan shavings
- Porcini Chicken Risotto** €15.50
Parmesan shavings, drizzled with truffle oil
- Lobster Ravioli** €16.00
Poached in lobster light bisque, fried crispy calamari, marinated baby rocket leaves

Main course

- Grilled Green Asparagus** 🌿 €18.00
Buttered mushroom, poached egg, béarnaise sauce glaze, drizzled with truffle oil
- Pan roasted Corn Fed Chicken Breast** ♦ €24.00
Carrot and thyme purée, braised savoy cabbage with pancetta, oyster mushroom, chicken jus
- Pan roasted Salmon** €24.50
Vegetable seafood ratatouille, cauliflower puree, coriander oil
- Trio of Pork** ♦ €25.00
Crispy pork belly, seared fillet of pork, confit of pork and potato croquette, root vegetables, sage orange red wine jus
- Roasted Saddle of Lamb** €26.50
Vegetable chickpea cassoulet, sun-baked tomato black olive potato, thyme lamb jus
- Angus Fillet of Beef** ♦ €32.50
Slow cooked ox tail, crushed peas, potato pancetta rosti, roasted garlic beef jus

From the Grill

- From the sea** €P.O.R.
Catch of the day
- Butchery experience** €28.00
Rack of Lamb
- Angus Rib-eye of Beef** €28.50
Porcini and port butter
- Milk Fed Veal Cutlett** €29.00
Crispy pork belly, seared fillet of pork, confit of pork and potato croquette, root vegetables, sage orange red wine jus
- Chateaubriand** €70.00
The House Special. For 2 persons.
Béarnaise sauce, beef jus, carved and plated at your table

All the listed fresh meat specials can be cooked to your desired requirements and are served with potatoes, roasted vegetables and jus.

Blue (extra rare): very red and cool interior	Medium: Pink interior and firm meat
Rare: Red interior and soft meat	Medium Well: Just a hint of pink
Medium Rare: Lighter red centre and slightly firmer	Well done: grey-brown throughout, very firm

Add a little on the side

Béarnaise sauce €1.50	Mustard pepper sauce €1.50	Mushroom sauce €1.50
Mixed salad leaves €3.00	Plum tomato with onion rings, basil oil €3.00	French fries €3.50

Desserts

- Selection of Homemade Ice-cream and Sorbet** €6.00
- Carved Seasonal Fruit** €7.50
Mint lemon sorbet, mango and raspberry coulis
- Deconstructed Peach Melba** ♦ €8.00
Roasted mixed nuts, fresh raspberries, caramel sauce, raspberry gel, vanilla ice cream
- Strawberry Baked Alaska** €8.00
Strawberry spheres and strawberry beignets
- Baked Chocolate and Raspberry Fondant** €8.50
White chocolate and kirsch mousse, giandua ice cream
- Classic Traditional Italian Tiramisu** ♦ €8.50
Coffee and pistachio macaroons, lemon and mint gelato

♦ NUTS 🌿 VEGETARIAN ♦ PORK

For guests with special dietary requirements or allergies who may wish to know about the ingredients used, please ask for the Manager.

Prices inclusive of VAT

