

STARTERS

POACHED NORTH ATLANTIC SALMON- DILLISK MARBLE, PEPPER VELOUTÉ, GINGER WASABI MAYONNAISE, PICKLED CUCUMBER, ORANGE **3,7,10 SUPPLEMENT €3**

CHICKEN TERRINE- APRICOT, SPINACH, PICKLED HERITAGE CARROT, MUSTARD, PRUNE CHILLY DRESSING **3,6,10, 11**

SEAFOOD CAKE- POLENTA CRUST FISH CAKE, CHORIZO CIDER PEA BROTH, DRESSED CRAB **3,4,7,9**

LASAGNE- FOUR LENTIL RAGOUT, SPROUTED LENTIL SALSA, TOMATO CASHEW SAUCE **2,6,14**

BOILIES GOATS CHEESE SALAD- CARROTS, SPROUTING BROCCOLI, DUKKAH TUILE, HAZELNUT, ORANGE DRESSING AND TARRAGON OIL **2,3,5,6,14**

SOUP OF THE DAY CROUTON **14 (VE)**

MAIN COURSES

HEREFORD BEEF FILLET- SALT BAKED CELERIAC, KALE, SPRING ONION, TRUFFLE, CHANTRELLE AND PEPPER SAUCE **6 SUPPLEMENT €10**

BRAISED MONKFISH TAIL- TORTELLINI, SEA LETTUCE, PAK CHOI, TOMATO AND SPRING ONION **3,7,14 SUPPLEMENT €4**

BARBERRY DUCK – HERITAGE CARROT, KIMCHI, PLUM, BRUSSELS SPROUT, BLACK GARLIC MISO , SESAME **5,14**

DUO OF IRISH LAMB- RACK, NECK AND BEETROOT TERRINE, LEEK, FRIED MINT YOGHURT **4,6,14 SUPPLEMENT €6**

NORTH ATLANTIC SALMON- AUBERGINE, TENDERSTEM BROCCOLI, COCONUT YOGHURT, MUSTARD POPPY DRESSING **7,10**

ORANGE COUS-COUS VEGETABLES KEBAB, PEPPERS, CAULIFLOWER, POMEGRANATE, COCONUT MINT SAUCE **(VE),2,14**

SLOW BRAISED RIB OF BEEF- TRIMMING PIE, PARSNIP, PICKLED CELERY, BARLEY AND CHIMICHURRI **3,4,6,10,11,14**

DESSERTS

CHOCOLATE PAVÉ- SEA SALTED MILK CHOCOLATE MOUSSE, CONNEMARA PEATED IRISH WHISKY, DARK CHOCOLATE SPONGE, LAYER WITH MILK CHOCOLATE GANACHE, WHITE CHOCOLATE CARAMEL, MILK ICE CREAM **4,6,14**

RED WINE POACHED PEAR WITH BEETROOT DACQUOISE – LEMON SORBET, COCONUT, GINGER AND BASIL **2,3,14**

COCONUT MANGO & PASSION CREMIEUX, FRESH MANGO COMPOTE, TROPICAL FOAM, CARAMELIZED COCONUT TUILE, FRESH FLOWERS, TROPICAL FRUIT SORBET **2**

GLENOWN ICE CREAM STRAWBERRY, VANILLA, CHOCOLATE, WHITE CHOCOLATE CRUMBLE, RASPBERRY AND STRAWBERRY GEL SERVED WITH FRESH SEASONAL BERRIES. MINT & FRESH FLOWERS **3,6,14**

IRISH FARMHOUSE CHEESE. SELECTION OF 3 CHEESE ARTISAN CRACKERS FRESH CELERY CHUTNEY, GRAPES, CANDIED WALNUTS **2,4,5,6,10,11,14 SUPPLEMENT €5**

SIDE ORDERS - €5 PER PORTION

HERITAGE CARROTS
WASABI SESAME, GINGER ORANGE
DRESSING **5**

LENTIL AND ONION FRITTER,
MINT YOGHURT
6

TOSSED SALAD
MAPLE DRESSING
10



Allergens

1 Peanuts, **2** Treenuts, **3** Eggs, **4** Sulphites, **5** Sesame, **6** Milk, **7** Fish, **8** Molluscs, **9** Crustaceans **10** Mustard, **11** Celery, **12** Soya, **13** Lupin, **14** Gluten