

€42 per person 2 course with tea or coffee

€49 per person 3 course with tea or coffee

Starter

Crème du Barry Soup

Cauliflower Soup Puffed Cashel Blue Cheese Twist
(1(wheat),3,7,9,12)

Whipped Ardsallagh Goats Cheese

Black Cherries, Roast Pistachio Crumb, Radicchio and Sourdough
Croutes(1(wheat)7,8(almond, pistachio),12)

Panko Tiger Prawns

Tartar Slaw and Pickled Cucumber
(1(wheat),2,3,7,10,12)

Main Course

Quigley's Irish Chicken Supreme

Herb Crushed Herb Jazzi Potatoes, Pea Puree Sauteed Leeks & Garden Peas
Madeira Sauce (7,9,10,12)

Catch Of the Day

Sauteed Potatoes, Baby Spinach, Shallots and Caper Beurre Noisette
(4,7,12)

Macroom Buffalo Ricotta Gnocchi

Roasted Butternut Squash, Cashel Blue Cheese, Walnuts, Cavolo Nero
Sage Brown Butter
(1(wheat)7,8(walnut),9,12)

Sides

Skinny Fries or Chunky Chips(1(wheat))

€5.50each

Carrots with Herb Butter (7)

New Potatoes with Garlic Butter (7)

Parmesan & Truffle Mayonnaise Fries (1(wheat,3,7,9,10) **€7.50each**

Tender Stem Broccoli, Romesco & Hazelnut Crumb

(8(almond,hazelnut),12)

Dessert

Chocolate Salted Caramel Gateau

Honeycomb, White Chocolate and Vanilla Ice Cream (3,7)

White Chocolate and Coffee Mousse

Almond Torte, Coffee Cream, Almond Snap Coffee Ice Cream
(1(wheat),3,7,8(almond))

Orange Tart

Caramelized Orange, Orange Gel & Dark Chocolate Ice Cream
(1(wheat),3,7)

Sommelier's Recommendations

White Wine by the Glass

- Azavedo, Vinho Verde,
Portugal 2024
Loureiro Alvarinho
€13.00
- Sancerre, Terroirs,
Domaine Sylvain Bailly,
France 2022
Sauvignon Blanc
€16.50

Red Wine by the Glass

- Montepulciano D'Abruzzo
Italy 2022
Montepulciano (Organic)
€12.00
- Rioja Reserva, Izadi Spain
2020
Tempranillo
€16.50

Service charge of 10 % applies to parties of 8 or more

**Please advise your server of any allergies when placing
your order.**

*Gluten (1), Crustacean (2), Egg (3), Fish (4), Peanuts (5), Soybeans (6), Dairy (7), Nuts (8),
Celery (9), Mustard (10), Sesame Seeds (11), Sulphur's (12), Lupin (13), Mollusks (14)*