

Appetizers

Cream of Potato & Leek Soup
Chive and Crème Fraîche

Pistachio Rolled Ardsallagh

Goats Cheese

Dressed Leaves, Date & Orange Salad with
Orange Dressing

Galette of Aubergine

Roasted Red Pepper, Gorgonzola Cheese,
Olive Tapenade, Sumac Dressing and
Tossed Leaves

Entrées

Grilled Fillet of Salmon

On a Bed of Saffron Orzo Pasta with a
Shellfish Ragout and Prawn Bisque Espuma

Roasted East Ferry

Free Range Chicken Supreme

Potato Fondant, Broccoli Purée, Broccoli Florets,
Charred Broccoli Stems with Thyme Jus

Forest Mushroom &

Risotto Nut Loaf

Cauliflower Puree, Seared Turmeric Cauliflower
And Sautéed Grey Oyster Mushrooms with
Chive Cream Sauce

Sweet Delights

Baileys Cheesecake

Tia Maria Sauce and Ferrero Rocher Ice-cream

Chocolate & Rosemary Tart

Irish Whiskey & Kumquat Marmalade with
Chocolate Orange Ice-cream

Cinnamon Spiced

Warm Apple & Sultana Cake

Caramel Sauce and Cinnamon Ice-cream

A Refreshing Accompaniment

White Wines

	Glass	Bottle
Pinot Grigio, Italy	€8.50	€32.00
Sauvignon Blanc, NZ (Marlborough)	€9.80	€38.00
Godello, Spain	€10.20	€40.00

Red Wines

Cabernet Sauvignon, France	€8.50	€32.00
Rioja Crianza, Spain	€8.50	€33.00
Malbec, Argentina	€8.90	€34.00

Bubbles

Prosecco DOCG Valdo	€14.50	€50.00
Henriot, Brut	€19.50	€100.00
Bollinger "Special Cuvée" Brut	€22.00	€145.00

Eat Your Vegetables!

- Truffle Scented Skinny Fries
- Chunky Chips
- Rocket, Balsamic & Parmesan Salad
- Glazed Tarragon Carrots
- Steamed Broccoli with Almond Butter
- Sautéed Garlic New Potatoes
- Creamed Mash Potato


€4.50
EACH

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

€30 per person 2 course with tea or coffee

€38 per person 3 course with tea or coffee

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

 Coeliac (other dishes may be amended to be suitable for coeliac)

 Vegetarian

