

## Value Menu

Ham Hock

*Roast Celeriac Velouté, Crispy Free Range Hens Egg, Treacle Cured Bacon Vinaigrette*

Young Buck Blue Cheese Mousse

*Beechlawn Organic Beetroot Salad, Candied Walnut*

Mackerel

*Panfried Mackerel, Confit Egg Yolk Purée, Celeriac Remoulade, Wild Garlic and Radish*

Venison

*Crispy Slow Cooked Wild Irish Shoulder, Spiced Butternut Velouté, Onion Chutney, Pickled Mustard Seeds, Kale*

Cauliflower

*Roast Spiced Velouté. Cauliflower Cous Cous, Smoked Almond*

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Duck

*Roast Breast, Crispy Braised Leg, Swede, Pearl Barley, Pickled Plum and Organic Kale*

Beef

*Braised Castlemine Featherblade, Sprouting Broccoli, Smoked Potato, Roast Onion, Crispy Cheek*

Chicken

*Pasture Reared Friendly Farmer Ballotine, With Horans Treacle Cured Bacon, Leek and Chestnut,*

*Cauliflower, Heritage Carrot*

Pork

*Castlemine Farm Free Range Pork, Belly, Braised Lentils, Jerusalem Artichoke and Kellys Black Pudding Crumb*

Cod

*Brown Butter Fregola, Kale Tops, Wild Garlic Aioli, Mushroom*

Pithivier

*Chestnut Mushroom, Butternut and Sage Mossfield Organic Cheese Sauce, Roast Carrots*

### Side Orders-

Potato with Leek and Smoked Gubeen Cheese

Greens with Treacle Cured Bacon and Onion

Organic Carrots with Dill

Chipped Maris Piper

Fennel and Orange Sslad

### Our Suppliers-

Vegetables-Beechlawn, Millhouse and Lough Boora Farms

Pork-Castlmine Farm and Horans Pork Shop

Beef-Castlemine, Gillivans Moate, Johnstone Beef

Chicken-Ronan Byrne(The Friendly Farmer)

Fish-Morgans, Atlantis. Duck-La Rousse/Gourmet Game

**2 Courses €25 or 3 Courses €30**

