

November Value Menu 2018

2 Courses €27/ 3 Courses €32

Ham Hock, Crispy Hens Egg, Celeriac, Treacle Cured Bacon Vinaigrette

Young Buck Blue Cheese Mousse, Beetroot Chutney, Candied Walnuts

Grilled Mackerel, Kohrabi Remoulade, Waldorf Garnish

Crispy Venison Shoulder, Jerusalem Artichoke, Elderberries

Roast Organic Squash Soup with Parmesan, Pine Nuts and Sage

Featherblade of Beef, Crispy Braised Cheek, Roast Onion, Broccoli, Smoked Gubeen Potato

Free Range Pork Belly, Sweet Potato, Pickled Red Onion, Chard, Mustard

Free Range Chicken Confit, Leek and Potato Velouté, Gnocchi, Pancetta

Pollock. Cauliflower, Curried Scampi, Caper and Raisin Purée

Sibley Squash, Chestnut Mushroom and Parmesan Pithivier

with

Chipped Maris Piper, Todays Potato, Carrots with Dill, Greens with Bacon and Onion, Fennel, Orange and Walnut Salad

Panna Cotta, Gingerbread, Pear, Italian Meringue

Apple, Cider and Vanilla

Treacle Tart, Brandy and Vanilla Prunes, Crème Fraiche

Chocolate Fondant, Peanut Butter Ice Cream, Salted Caramel

Poached Figs, Vanilla Cheesecake, Walnut

Supplying this weeks menu- Horans Pork Shop, Lough Boora Organic Farm, Millhouse Organic Farm, Gillivans Moate,
Morgans Fine Fish, Pigs on the Green Free Range Pork, Castlemine Farm, Ronan Byrnes Friendly Farmer Chicken, An Ghrian Glas Farm
Galway Goat Farm, Cuiineog Butter, Glasson Farm Rapeseed Oil, Gannet Fishmongers, An Grian Glas Farm

The food allergens used in the preparation of our food can be obtained by asking a member of staff