

Value Menu January 2019

Beginning

Ham Hock, Crispy Hens Egg, Celeriac, Pancetta Vinaigrette
Young Buck Blue Cheese Mousse, Beetroot Chutney, Nigella Seed Cracker,
Fishcake, Lemon and Dill Emulsion, Pickled Cucumber and Radish
Venison Kromeski, Red Cabbage, Chestnut Velouté, Apple and Cashew
Spiced Parsnip and Apple Soup

Middle

Dry Aged Featherblade of Beef, Crispy Braised Cheek, Roast Onion, Broccoli and Smoked Gubeen
Free Range Chicken Confit,, Potato and Leek Velouté, Gubeem Chorizo, Gnocchi
Hake, Curried Scampi, Cauliflower, Caper and Raisin
Free Range Pork Belly, Sweet Potato, Pickled Red Onion, Chard, Mustard
Organic Squash, Chestnut Mushroom and Parmesan Pithivier
With -Colcannon, Chipped Maris Piper, Greens with Bacon and Onion, Fennel, Orange and Walnut Salad, Carrots with Dill Butter

End

Banoffee Parfait
Apple Compote, Burnt Apple Purée, Crème Patissiere, Cider Espuma, Feuille de Brick
Treacle Tart, Brandy and Vanilla Prunes, Crème Fraiche
Callebaut Chocolate Fondant, Peanut Butter Ice Cream, Peanut Brittle
Panna Cotta, Gingerbread, Poached Pear, Pear Sorbet, Italian Meringue
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, Cuinneog Butter, Glasson Farm Rapeseed Oil, Gannet Fishmongers, An Ghrian Glas Farm

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

2 Course €28/ 3 Course €33.50

