

Dinner Menu May 2019

Drinks

Apple and Rosehip Bellini €8.50
Gin, Pink Grapefruit, Rosemary €10
Elderflower, Lemon, Sparkling Water €3.50

Beginning

Ham Hock, Hens Egg, Celeriac, Treacle Cured Bacon Vinaigrette €9.50
Young Buck Blue Cheese Mousse, Beetroot Chutney, Nigella Seed Cracker €9.50
Cured Seatrout, Heritage Potato Salad, Sheeps Yoghurt, Radish €12
Braised Free Range Chicken Wing Pierogi, Crisp Ham, Mushroom €12
Free Range Duck Kromeski, Jerusalem Artichoke Velouté, Pickled Plum €10
Cheese and Onion Soup, Wild Garlic and Walnut Pesto €7

Middle

Spring Lamb Loin, Pressed Belly, Wild Garlic Croquettes and Emulsion, Kale Stems €30
Chicken Breast, Leek and Potato Velouté, Gnocchi, Gubeen Chorizo €25
Free Range Pork Belly, Turnip, Smoked Black Pudding and Apple €24
Monkfish, Cauliflower, Curried Scampi, Capers and Raisin Purée €30
Loin of Wagyu Beef and Crispy Cheek, Broccoli, Onion, Smoked Gubeen €30
Free Range Duck Breast, Rainbow Chard, Root Vegetables €28
Sweet Potato, Chestnut Mushroom, Kale and Carlow Sheeps Cheese Pithivier €20

with-

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

End

Rhubarb, White Chocolate and Ginger €8.50
Chocolate Fondant, Peanut Butter Ice-Cream, Salted Caramel €8.50
Treacle Tart, Brandy and Vanilla Prunes, Crème Fraîche €8.50
Banoffee Parfait, Dulche de Leche €8.50
Apple, Cider and Vanilla €8.50
Mossfield Organic Cheese, Chutney, Walnuts, Caraway Seed Cracker, Pan de Higo €9.50

Supplying this weeks menu-

Johnstone Beef, Richmond Cordial Company, Horans Pork Shop, Lough Boora Organic Farm, Millhouse Organic Farm, Morgans Fine Fish, Eamonn Giblins's Gourmet Game Company, Ronan Byrnes Friendly Farmer Chicken, West Cork Wagyu, Castlemine Farm,, Glasson Farm Rapeseed Oil, Young Buck Cheese, An Ghrian Glas Farm, Ballymakenny Farm, Mossfield Farm, Carlow Farmhouse Cheese, Feighcullen Farm

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