

Value Menu May 2019

Beginning

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

Young Buck Blue Cheese Mousse, Beetroot Chutney, Nigella Seed Cracker

Seatrout and Leek Fishcakes, Asparagus, Lemon and Smoked Paprika Emulsion

Free Range Duck Kromeski, Jerusalem Artichoke Velouté, Pickled Plum
Cheese and Onion Soup with Wild Garlic and Walnut Pesto

Middle

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

Hake, Curried Scampi, Cauliflower, Capers and Raisin

Free Range Pork Belly, Turnip, Black Pudding and Kale

Free Range Chicken Confit Leek and Potato Velouté, Gnocchi, Gubeen Chorizo

Sweet Potato, Chestnut Mushroom, Kale and Carlow Sheeps Cheese Pithivier

with-Todays Potato, Chipped Maris Piper, Carrots with Dill and Orange, Greens with Bacon and Onion

End

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

Banoffee Parfait, Dulce de Leche

White Chocolate Cheesecake, Rhubarb and Ginger

2 Courses €28 3 Courses €33.50

