

July Sample Dinner Menu

Rye Sourdough, Chicken and Thyme Butter

Horans Ham Hock, Celeriac, Crispy Egg, Pancetta Vinaigrette

or

Kilmore Quay Scallops, Organic Courgette, Gubeen Chorizo

or

Friendly Farmer Free Range Chicken Terrine, New Season Potato, Pickled Vegetables, Summer Herb Emulsion

Loin of Dry Aged Johnstone Beef, Crispy Cheek, Roast Onion, Cavolo Nero, Smoked Gubeen

or

John Dory, Warm Tomato and Broadbean Vinaigrette, Crab Beignets

or

Gillivans Lamb Loin and Braised Shank, Summer Vegetables, Smoked Aubergine, Velvet Cloud Sheeps Yoghurt

Served with Boulangère Potato and Organic Summer Greens with Horans Treacle Cured Bacon

Liquorice Parfait, Rhubarb, Meringue

or

70% Chocolate Tart, McCormacks Raspberries, Milk Ice Cream

or

Mossfield Organic Cheese Mousse, Onion Chutney, Nigella Seed Crackers

€55



