

A La Carte

Appetizers

Donegal Crab Salad	€8.90
Lime and Vanilla Pickled Cucumber, Goats Bridge Trout Caviar	
Saddle of Rabbit	€8.90
Tournafulla Black Pudding, Prosciutto, Pearl Barley Risotto, Rabbit Jus	
Whole De Boned Quail	€8.95
Golden Raisin and Apricot Farcé, Sweet red Cabbage, Quail Jus	
Ardsalagh Goats Cheese Beinets	€8.00
Beetroot Textures, Caramelized Fig Chutney, Roast Red Peppers	
West Coast Seafood Chowder	€6.90
Guinness and Pumpkin Seed Bread	

Main Courses

Adrian Sherrin's 21 Day Dry Aged Sirloin	€28.50
Pan Seared Foie Gras, Wild Mushroom, Celeriac Puree, Red Wine Jus	
Crispy Duck Breast	€21.50
Rhubarb & Vanilla Puree, Rhubarb Gel, Pine Nut & Sunflower Seed Granola, Caramelized Fig, Red Cabbage, Duck Jus	
Pan Fried Fillet of Monkfish	€24.50
Pea and Chorizo Risotto, Lemon Beurre Blanc	
Confit Rare Breed Pork Belly	€23.50
Seared Scallops, Black Pudding Bon Bon, Anise Puree, Granny Smith, Cider Jus	
Fillet of Local Venison	€27.50
Parsnip Puree, Wilted Spinach, Baby Girolle, Chocolate Jus	
Locally Sourced Rump of Lamb	€24.50
Aubergine Caviar, Pea Puree, Yellow beetroot, Salsa Verde, Black Olive Polenta	

Please inform your server of any allergies

Desserts

Hazelnut & Chocolate Brownie	€6.95
Pistachio Ice-cream, Hazelnut Praline	
Citrus Lemon Tart with Raspberry Sorbet	€6.95
Freeze Dried Raspberries	
Vanilla Crème Brulee	€6.95
Shortbread Biscuits	
Chocolate Parfait	€6.95
Sesame Seed Nougatine, Honey Ice-cream	
Rhubarb and Mixed Berry Crumble	€6.95
Crème Anglaise, Vanilla Bean Ice-cream	
Cheese Board	€7.95
Milleens, Smoked Gubbeen, Irish Porter Cheddar, Crozier Blue, Sheridan's Cheese Crackers	

Beverages

Brandy	€5.40
Irish Coffee Whiskey	€7.50
Baileys Coffee Baileys	€7.50
French Coffee Liquor	€7.50
Calypso Coffee Tia Maria	€7.50
Selection of Teas	€2.40
Americano	€2.40
Latte	€2.90
Cappuccino	€2.90
Espresso	€2.90
Hot Chocolate	€2.90

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