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A La Carte

To start

Irish seafood chowder
served with fresh bread

Crispy crubeens,
sauce gribiche, watercress

Potato dumplings,
peas, wild garlic, goats cheese, cured egg yolk.

Clogherhead crab claws
in a white wine and tarragon sauce

Cockles and mussels
on sourdough toast, confit tomato, lobster mayo

Duck liver parfait,
pickled vegetables, apple gel

To Follow

Irish free range chicken,
garden peas, smoked bacon, potato dumplings, sticky onions

18 hour slow cooked pork belly,
maple glaze, bacon and cabbage croquet,
black pudding cigar, apple and cider compote

Irish duck breast,
roasted squash, pickled red cabbage, toasted walnuts, duck jus

Smoked Haddock
poached in milk, colcannon mash, gubbeen sauce

Truffled pappardelle,
mascarpone, portobello mushroom,
broad beans, wilted spinach, aged parmesan

Rump of lamb,
with crisp lamb shoulder,
baby carrots, wild garlic, lamb jus