



(€40 - 2 COURSES - €50 - 3 COURSES) – MINIMUM CHARGE €40 PP

### STARTERS

#### **GRAVLAX**

TURF SMOKED SEATROUT – PICKLES – BASIL OIL – YOGHURT – TOASTED BROWN BREAD CRUMB

#### **SOUP OF THE EVENING – BERNARD'S FAMOUS CHOWDER**

PRIME FISH STOCK AND CREAMY TOMATO BASE – SEATROUT – GURNARD - HADDOCK – SOURDOUGH BREAD

#### **MULROY BAY MUSSELS**

STEAMED IN A BROTH OF FISH STOCK – INFUSED CREAM & GARLIC – SOURDOUGH BREAD

#### **CRAB WONTONS**

CRISPY CRAB WONTONS – LOCAL PORTNABLAGH CRAB – CAFÉ DE PARIS BUTTER

#### **ROASTED BEETROOT**

FRESH YOUNG GOAT'S CHEESE - BASIL PESTO - PANGRATTATA - PARSNIP CRISP

#### **ARANCINI**

RISOTTO – MUSHROOM FILLING (OYSTER, CHESTNUT AND PORTOBELLO MUSHROOMS) –  
TOASTED WALNUTS – TRUFFLE AIOLI

#### **GREEK SALAD**

IRISH TOMATOES & CUCUMBERS – BLACK KALAMATA OLIVES – FETA CHEESE – BEETROOT – RED ONION  
BASIL – OREGANO - MINT

### MAIN COURSE

#### **TOASTED SPICED CAULIFLOWER**

FRESHLY MADE HUMMUS – TZATZIKI – POMEGRANATE - FLATBREAD

#### **HAKE A LA GALLEGA**

POACHED HAKE IN A CASSEROLE OF SLOW ROASTED NEW SEASON TOMATOES WITH  
ARTISAN CHORIZO AND FISH STOCK SERVED WITH BLISTERED SOURDOUGH BREAD

#### **FILLET OF SEABREAM EN PAPILLOTTE**

INFUSED WHITE WINE AND CREAM BROTH – FENNEL - GARLIC – SAMPHIRE – GARDEN PEAS

#### **PULLED LAMB SHOULDER**

SPICED WITH HARISSA AND CUMIN – HUMMUS - GREEN CORIANDER CHUTNEY -  
TZATZIKI - POMEGRANATE - HOMEMADE FLATBREAD

#### **NOONES FREE RANGE CHICKEN**

ROAST CHICKEN – PROSCIUTTO – MUSTARD & TARRAGON CREAM – LEEKS –  
ROAST GARLIC MASH

#### **OSSO BUCCO**

SLOW BRAISED SHIN OF BEEF – CHIANTI – BUTTER BEANS – TOMATO –  
SERVED WITH GREMOLATA AND CHAMP

### SIDE ORDERS

ONE SIDE ORDER IS INCLUDED WITH EACH MAIN COURSE

GARDEN GREENS – A MIX OF SEASONAL GARDEN GREENS

HOMEMADE FRIES

HONEY GLAZED CARROTS WITH STAR ANISE AND CINNAMON

STEAMED LOCAL BABY POTATOES

MASHED POTATOES WITH SCALLIONS AND BUTTER (CHAMP)

BASMATI RICE

ROASTED COURGETTES AND CHERRY TOMATOES WITH FRESH BASIL