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**Starters**

***Guinness Salmon Gravlax***

*House Pickles & Petite Salad (9, 13, 14)*

***Goat’s Cheese & Onion Marmalade Pie***

*Petite Salad (4, 6, 7, 13)*

***Connemara Smoked Salmon***

*Pickles, Lemon Aioli, Petite Salad (6, 9, 13, 14)*

***Ham Hock Terrine***

*Pear & Gherkin Pickles, Mustard Mayonnaise (6, 13)*

**Mains**

***Pan-Seared Fillet of Hake***

*Smoked Salmon & Pea Risotto (7, 9, 12, 14)*

***Organic Chicken Supreme***

*Scallion Mash, Madeira & Wild Mushroom Cream Sauce (7, 12, 14)*

***8oz******Sirloin Steak***

*Pommes Purée, Wild Mushrooms, Heritage Carrots, Red Wine Jus (7, 12, 14)*

*(Supplement €5 )*

***Braised Irish Beef Cheek Bourguignon***

*Garlic Potatoes, Wild Mushrooms, Roast Jus (7, 12, 14)*

***Braised Shank of Mayo Lamb***

*Spinach Purée, Rainbow Carrots, Pommes Purée (7, 12, 14)*

***Wild Mushroom Tagliatelle***

*Micro Herbs (4, 6, 7, 12, 14)*

**Desserts**

***Apple Tart***

*Vanilla Ice-Cream (4, 6, 7)*

***Warm Chocolate Brownie***

*Vanilla Ice-Cream (2, 4, 6, 7)*

***Trio of Ice-Cream***

*White Chocolate Powder (7)*

***Guinness & Cocoa Nibs Tiramisu***

*(4, 6, 7)*

***Delphi Cheeseboard***

*Selection of Farmhouse Cheeses, Chilli & Apricot Chutney, Crackers (4, 7)*

*3 courses €35.50 per person*

*2 courses €29.50 per person*

***ALLERGENS***

*1. Peanut 5. Lupin 9. Fish 13. Mustard*

*2. Tree Nuts 6. Eggs 10. Crustaceans 14. Sulphites*

*3. Sesame 7. Milk 11. Molluscs*

*4. Wheat 8. Soya 12. Celery*