



Starters

Braised Pork Cheeks

Carrot Puree, Baby Carrots, Crispy Onions, Braising Jus (4, 6, 7, 12, 13, 14)

Tomato & Mozzarella

Heirloom Tomatoes, Pickled Vegetables, Basil Gel, Balsamic Reduction (12, 7, 14)

Prawns & Avacado

Guacamole, Cured Cucumber, Mary Rose Sauce (6, 10, 14)

Asian Style Grill Beef

Noodles & Vegetable Stir Fry (3, 4, 8, 12, 14)

Killary Fjord Mussels

White Wine Cream Sauce, Rustic Garlic Bread (4, 9, 12, 13, 14)

Mains

Slow Braised Feather Blade Beef

Champ Potato, Wild Mushroom Dressing, Braising Jus, Seasonal Vegetables (4, 7, 12, 13, 14)

Chicken Supreme

Streaky Bacon Boulangere Potato, Carrot Puree, Baby Corn, White Wine Cream (4, 7, 13, 14)

Wild Mushroom Risotto

Green Lentils, Arborio rice, Parmesan, Crispy Onions (4, 7, 8, 12, 13, 14)

Oven Baked Fillet of Salmon

Creamed Potatos, Market Vegetables, Veloute (4, 7, 9, 11, 12, 13, 14)

Pan Fried Duck Breast

Fondant Potato, Carrot Puree, Seasonal Veg, Mixed Berry Jus (4, 7, 12, 13, 14)

Grilled Rump of Lamb

Gratin Potatoes, Seasonal Vegetables, Burnt Onion Puree, Red Wine Jus (4, 7, 12, 13, 14)

Desserts

Ferrero Rocher Cheesecake

Strawberry Coulis, Raspberry Sorbet (2, 4, 6, 7)

Pear Almond Tartlets

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

Chocolate Fondant

Raspberries, Honeycomb Ice-Cream (2, 4, 6, 7)

Sticky Toffee Pudding

Vanilla Ice-Cream (2, 4, 8)

3 courses €38.00 per person

2 courses €33.00 per person

ALLERGENS

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| 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 | |