



## *A la Carte Menu*

### *SELECTION OF HOMEMADE ARTISAN BREADS*

### *AMUSE BOUCHE*

### **STARTERS**

Seasonal soup of the day served with wheaten bread  
€6.50

Pork Jowl, onion broth, onion puree, garlic capers, apple gooseberry jam  
€9.00

Beetroot salad, young buck blue cheese mousse, beetroot  
(pickled, puree, jam) garden leaf, seed and nut granola  
€9.00

Salmon, buckwheat & buttermilk pancakes,  
pickled onion, chive buttermilk  
€9.00

Beef Carpaccio, pickled celeriac, pear, puffed rice, violette mustard,  
pickled mushrooms, smoked brisket fritter  
€9.50

Should you have a food allergy of any kind, please advise our waiting staff



### MAINS

Duck Breast, confit leg, crumble, barley cashew plum, sprouting brocolli  
€23.00

Buttered poached Hake, Ballymakenny purple potato, mussels, sea beet, dill oil, radish,  
mussel cream  
€24.00

Roast Chicken Breast, tortellini, garlic capers & sweet corn, spinach, Paris mushrooms,  
€24.50

*Market Fish, crab, cabbage, red emmalie, sherry caramel, horseradish cream*  
€26.50

Fillet, ox cheek gnocchi, béarnaise, greens, pickled onions, shallot puree  
€31.00

### *TO SHARE*

*Chateaubriand, greens, home dried tomatoes, garlic new potatoes*  
*Peppercorn or Béarnaise sauce*  
€60.00

### *SIDE ORDERS*

*Small €3.25      Large €5.50*

*Buttery mash potatoes*

*Market vegetables*

*Baby boiled potatoes*

*Red cabbage*

*Hand cut chips*

*Mixed leaf salad with garden pickles, home dried tomatoes*