



SELECTION OF HOMEMADE ARTISAN BREADS

AMUSE BOUCHE

STARTERS

Seasonal soup of the day served with accompanying garnish
€6.50

Cashel blue cheese mousse, beetroot (pickled, puree, jam)
candied walnuts, red chard, seed and nut granola
€9.50

Apple & Celeriac Carpaccio, pear , pickled celeriac, violet mustard, pickled mushrooms
€8.50

MAIN COURSE

Purple potato, radish, herb cream, dill, sea beet
€16.50

Pearl barley, egg yolk, plum, cashew, sprouting broccoli, béarnaise
€16.50

Swede & apple " Lasagne" salt baked swede, kale
€16.50

SIDE ORDERS

Small €3.25 Large €5.50

Buttery mash potatoes

Market vegetables

Baby boiled potatoes

Hand cut chips

Mixed leaf salad with home dried tomato, garden pickles

DESSERT

White chocolate & nettle cake, white chocolate mousse, nettle granite, blueberries

Blackberry, walnut & apple pie. buttermilk ice, caramel apple

*Parsnip & pear cake, pear gel, poached pear,
marinated raisins, blackcurrant leaf granite, yogurt.*

€7.50

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