

TO START

Celeriac soup
Truffle crème fraiche served with house baked
focaccia

Goatsbridge smoked trout mousse
With brown bread, pickled cucumber and dill

Chicken and duck liver parfait
Topped with truffle butter, served with grape
chutney and toasted brioche

Classic hummus
Salt baked beetroot, mint, sumac & toasted sourdough

MAINS

Roasted Salmon
Artichoke puree, artichoke crisps, buttered greens, crispy kale and chorizo oil

Rump of Beef
Red onion jam, baby gem heart salad with pickled red onion, parmesan & sourdough crumbs

Beef Burger (Gilligan's Farm)
Grilled cheese, onion ring on a toasted onion brioche bun with skinny fries and honey roasted garlic mayonnaise

Wild Irish venison sausage
in a cassoulet of white beans, Morteau sausage and duck liver topped with green parsley bread crumbs

Pumpkin gnocchi
roasted pumpkin puree, rosemary, onion and parmesan

All main courses served with sliced new potatoes and soft herb mayonnaise

SIDES & EXTRAS

Skinny fries €5

Green beans & broccoli €5.50
with mustard & honey

Creamed potatoes €5

Deep fried brussels sprout €5
romesco sauce

Peppercorn sauce €3.50

Bearnaise sauce €3.50

DESSERTS

Vanilla panacotta
blueberry and mint salad topped with
blueberry mousse

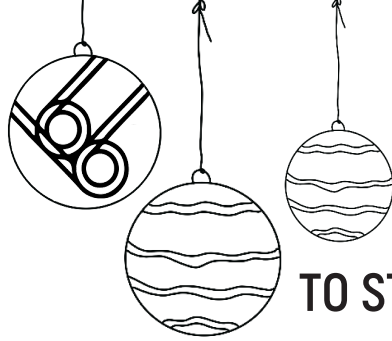
Steamed orange cake
with chantilly cream and double vanilla
custard

Classic creme brulee
with blackberry sorbet

Cheese board
Hegarty cheddar, Durrus farmhouse cheese,
Wicklow blue, ST Tola goats cheese. All served with
shallot chutney & crackers (supplement €8.50)

12.5% service charge applies

The food allergens used in the preparation of our food can be viewed in the separate Allergen information folder available at the counter.



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focaccia

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Chicken and duck liver parfait
Topped with truffle butter, served with grape
chutney and toasted brioche

Chicken wings
Pickled mooli and cucumber with soy, sesame & lime

MAINS

Seabream
Cauliflower puree, baby onions, smoked bacon, roasted mushrooms, buttered cavolo nero and tarragon

Manor Farm cornfed Rotisserie half chicken
Crispy seasonal stuffing beignet, onion gravy, buttered kale

8oz Aged sirloin of beef
Celeriac and truffle remoulade and watercress salad

Coal Roasted Rare Breed Pork Rib Eye
with parsley emulsion, charred broccoli, pickled shallot salad

Pumpkin gnocchi
roasted pumpkin puree, rosemary, onion and parmesan

All main courses served with sliced new potatoes and soft herb mayonnaise

SIDES & EXTRAS

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Green beans & broccoli €5.50
with mustard & honey

Creamed potatoes €5

Deep fried brussels sprout €5
romesco sauce

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DESSERTS

Classic tiramisu
with a milk chocolate
mousse and grated hazelnuts

Warm chocolate brownie
sea salt flakes, warm chocolate sauce
& homemade hazelnut brittle ice cream

Classic creme brulee
with blackberry sorbet

Cheese board
Hegarty cheddar, Durrus farmhouse cheese,
Wicklow blue, ST Tola goats cheese. All served with
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