

Table d'Hôte Menu

To Start

Soup of the Day, Warm Guinness Bread
Chicken Liver Parfait, Pear Chutney & Toasted Walnuts
Lemon Chicken Drumstick, Roasted Garlic & Rocket Aioli
Potted Crab, Bisque Butter & Onion Toast
Pressed Caprese Salad, Watercress & 12 Year Old Balsamic

Main Course

Girolle Mushroom, Rosemary & Ricotta Pappardelle
in a Light Butter Broth with a Lemon Gremolata

Roast Cod Fillet, Baked Cherry Tomato, Chorizo Sausage, Capers & Shallot Ragu

10 Oz Dry Aged Rib Eye Served with Roast Shallots,
Tomato & Garlic Ratatouille & Skinny Fries,
Choose from Lemon & Green Peppercorn Butter or Béarnaise Sauce
(€5 Supplement)

Chicken & Mushroom Pie, Buttered Leeks dressed with Shallot & Tarragon

Lamb & Sweet Potato Rogan Josh Curry, Mint Raita & Cumin Salt Naan Bread
(all main courses served with chefs vegetable of the day)

To Finish

Chocolate Fondant, Pistachio Ice Cream, Pistachio Praline Crunch
(please allow 10 minutes for cooking)
Apple Tarte Tatin, Vanilla Ice Cream
Forest Berry Compote, Almond Crumble, Cinnamon Crème Fraiche
Sticky Figgy Pudding, Orange Caramel, Cointreau Ice Cream
Drunken Fruit Salad, Vanilla Mascarpone

€39.95