

LARGE PARTY DINNER MENU

€40 per person

Roast celeriac & apple soup
with crispy leeks, almonds & sage

Classic Caesar salad
with bacon lardons, Parmesan shavings, garlic croutons & chives

Serrano ham reserve & aged Cashel blue cheese
with charred radicchio, figs, toasted walnuts & alioli

Fivemilestown goat's cheese & beetroot
with candied pecans, endive & Chardonnay syrup

Citrus-cured sea bass
with fennel, citrus fruit, pastis cream, yuzu dressing & coriander cress

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Roast globe of artichoke
with goat's cheese, wilted greens, tomato pesto & pine nuts

Roasted free-range Irish chicken breast
with truffle mash, sprouting broccoli, romesco & lemon beurre blanc

Seared Irish hake
with sorrel, green beans, new potatoes, celeriac purée & sauce vierge

Roast lamb rump
with herb crust, onion purée, wild garlic gnocchi, wilted greens, shallot & jus

Aged Irish rib-eye steak (€7 Supplement)
with Béarnaise sauce, French fries & mixed leaf salad

SIDES €3.95: French fries • Thyme & garlic potatoes •
Spring green vegetables • Roasted carrots & gremolata

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Chocolate orange Knickerbocker Glory
with chocolate sponge, candied orange, granola & sweet cream ice-cream

Rhubarb & pear crumble
with buttermilk ice-cream

Ricotta doughnuts
with lemon curd, blueberry jam & lemon sorbet

Farmhouse cheeseboard (€5 Supplement)
with quince, grapes & crackers

(Prices ex. drinks & discretionary 12.5% service charge for parties of 6 or more)