

Set Lunch Menu

3 COURSES €44

TO START

Summer Gazpacho of Red Pepper & Cantaloupe Melon Soup
Barrel aged feta, nocellara olive and basil

Salt Baked Beetroot Salad
Salt baked organic beetroot, labneh, blackberry & hazelnut, hibiscus dressing

House Smoked Salmon
Salmon smoked in house, cucumber pickle, horseradish and dill cream cheese, with house baked Guinness Bread

FOR MAINS

Romesco Cauliflower
Roasted cauliflower, romesco sauce, fregola, almond & raisin

Cod, Cockles and Mussels
Roast cod with cockles and mussels steamed in cider, smoked butter sauce and sea herbs

Roast Chicken, Hispi and Shitake
Roast breast of free-range chicken, croquette of confit leg, grilled hispi, roast shitake and pickled shimeji

Braised Shoulder of Irish Lamb
Spiced aubergine purée, potato and air-dried lamb terrine, parsley green sauce

Irish Dry Aged Rib Eye Steak 10oz (€15 supplement)
Pickled onion ring, watercress, celeriac horseradish cream, duck fat chips, Bearnaise sauce

SHARING SIDES

- Duck Fat Chips
- Steamed New Season Potatoes, brown butter, chives
- Grilled Tenderstem Broccoli, lemon yoghurt and smoked almond
- Gold River Farm Mixed Leaves, cabernet sauvignon dressing

DESSERTS

Hot Chocolate Sundae
Vanilla ice cream, honeycomb, brownie, topped with hot chocolate mousse

Lemon Posset

Mulled blackberries, citrus shortbread

Sorbet and Granita
Lemon and basil sorbet and raspberry granita

Farmhouse Cheeseboard €5 supplement
served with quince, grapes & crackers

Prices exclude tea/coffee and service charge of 12.5% for groups of 5 or more. Allergen menu available - please ask your server

Set Dinner Menu

3 COURSES €62

TO START

Summer Gazpacho of Red Pepper & Cantaloupe Melon Soup
Barrel aged feta, nocellara olive and basil

Salt Baked Beetroot Salad
Salt baked organic beetroot, labneh, blackberry & hazelnut, hibiscus dressing

House Smoked Salmon
Salmon smoked in house, cucumber pickle, horseradish and dill cream cheese, with house baked Guinness Bread

FOR MAINS

Romesco Cauliflower
Roasted cauliflower, romesco sauce, fregola, almond & raisin

Cod, Cockles and Mussels
Roast cod with cockles and mussels steamed in cider, smoked butter sauce and sea herbs

Roast Chicken, Hispi and Shitake
Roast breast of free-range chicken, croquette of confit leg, grilled hispi, roast shitake and pickled shimeji

Irish Dry Aged Rib Eye Steak 10oz (€13 supplement)
Pickled onion ring, watercress, celeriac horseradish cream, chips, Bearnaise sauce

SHARING SIDES

- Duck Fat Chips
- Steamed New Season Potatoes, brown butter, chives
- Grilled Tenderstem Broccoli, lemon yoghurt and smoked almond
- Gold River Farm Mixed Leaves, cabernet sauvignon dressing

DESSERTS

Hot Chocolate Sundae
Vanilla ice cream, honeycomb, brownie, topped with hot chocolate mousse

Lemon Posset
Mulled blackberries, citrus shortbread

Sorbet and Granita
Lemon and basil sorbet and raspberry granita

Farmhouse Cheeseboard €5 supplement
served with quince, grapes & crackers