

Set Dinner Menu

3 COURSES €62

TO START

Potato Veloute
creme fraiche, chive

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

Chocolate Cake
Whipped cream, whiskey caramel

Coconut Panna Cotta
Rum caramelised pineapple, cocoa nibs

Sorbet and Granita
Lemon and basil sorbet and raspberry granita

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