

GROUP SET MENU

TO START

HOME MADE SOUP OF THE DAY WITH FRESH BREAD ①⑤⑦⑧

HOUSE CURED & SMOKED SALMON ①③

VANILLA ROAST BEETROOT | NATURAL YOGURT | HONEYCOMB

MACROOM RICOTTA CHEESE & BASIL PUFF PASTRY ①②⑦⑧

RHUBARB COMPOTE | CANDIED LEMON ZEST | ORGANIC GREENS

SLOW COOKED SHORT RIB OF BEEF SCRUMPET ①②⑦⑧

SPICED APRICOT CHUTNEY | WATERCRESS | WILD GARLIC OIL

MAINS

10 oz CHARGRILLED STRIPLOIN ①③ €5.00 SUPPLEMENT

OUR STEAK IS SERVED WITH SEASONAL HONEY ROASTED VEGETABLES | HOMECUT
CHUNKY FRIES | A CHOICE OF BLACK PEPPERCORN SAUCE | ROAST GARLIC BUTTER |
HOUSE SMOKED TOMATO | BUTTER

ROAST CHICKEN SUPREME ①②⑦⑧

VEGETABLE QUICHE | WILD GARLIC SAUCE | CHARRED SPRING ONION

PAN SEARED FILLET OF HAKE ①③③

ROAST CRUSHED NEW POTATOES | CRÈME FRAICHE & CHERVIL | SPRING VEGETABLES | LEMON & SAFFRON
VELOUTE

VANILLA ROAST BEETROOT & WILD MUSHROOM RISOTTO ①⑤⑧

ARBORIO RICE | CRÈME FRAICHE | FRESH HERBS | CRISPY PARMESAN | TOASTED PINE NUTS

DESSERT

BANOFFEE ①②⑤⑥⑦⑧

SABLÉ | DULCE DE LECHE | ROAST BANANA & CINNAMON ICE CREAM | CRÈME CHANTILLY | PECAN BRITTLE |
BANANA MOUSSE

CHOCOLATE & MISO CARAMEL TARTLET ①②⑤⑥⑦⑧

HAZELNUT CRUNCH | HAZELNUT PRALINE ICE CREAM | COCOA NIB TUILE

TONKA BEAN BRULÉE ①②⑤⑥⑦⑧

SESAME SEED TUILE | VANILLA ICE CREAM

WHITE CHOCOLATE & YUZU PAVE ①②⑤⑥⑦⑧

COCONUT DACQUOISE | CALAMANSI & JAPANESE YUZU CRÉMEUX | GREEN TEA ICE CREAM

MILK =① EGGS =② FISH =③ SHELFISH =④ TREE NUTS =⑤ PEANUTS =⑥ WHEAT/GLUTEN =⑦ SOYA =⑧

€42.00

CORKAGE OF €4.00 APPLIES P/B WHEN AVAILING OF THE BYOW POLICY.