



## MAINS

### **SHANDON SLOW BRAISED DAUBE OF BEEF\***

SMOKED BLACK PUDDING BON BON/CELERIAC & ROAST GARLIC PUREE/RED WINE

JUS

(CELERY, EGG, GLUTEN WHEAT, SULPHITES)

### **FREE RANGE SUPREME OF IRISH CHICKEN\***

WILD MUSHROOM POLENTA/AUBERGINE CAVIAR/WHITE ASPARAGUS

PUREE/MADEIRA JUS

(DAIRY, CELERY, SULPHITES)

### **BAKED HOME SALTED GREENCASTLE COD\***

BUTTERNUT SQUASH & FENNEL RISOTTO/PANCETTA CRUMB/WARM PEA, TOMATO

& CLAM DRESSING

(FISH, MOLLUSCS, DAIRY, CELERY)

### **GREEN TEA SCENTED SMOKED GRESSINHAM DUCK BREAST\***

ROAST BABY PEAR/PARSNIP/SWEET RHUBARB VINEGAR JUS

(DAIRY, CELERY, SULPHITES)

### **ROASTED MEDITERRANEAN VEGETABLE TART TATIN**

IRISH BLUE BRIE/BASIL COULIS

(DAIRY, GLUTEN HEAT, SULPHITES)

### **PAN ROASTED MONKFISH \* E5 SUPPLEMENT**

WHITE BEAN & CHORIZO CASSOULET/SERRANO HAM CRISP/GARLIC FOAM

(FISH, DAIRY & CELERY)

### **PAN FRIED LOCAL LAMB CANON\* E5 SUPPLEMENT**

APRICOT & PISTACHIO/KALE/PURPLE CARROT/RED CURRANT JUS

(DAIRY, CELERY, SULPHITES, NUTS)

### **10 OZ PRIME IRISH SIRLOIN STEAK\* E7.50 SUPPLEMENT**

CHERRY TOMATO/PONT NUEF/CAFÉ DE PARIS BUTTER

(DAIRY, SULPHITES, FISH)

\*DENOTES GLUTEN FREE OR AVAILABLE GLUTEN FREE

**ALL SERVED WITH SELECTION OF MARKET FRESH VEGETABLES AND  
POTATO**

(DAIRY, SULPHITES)