



Amuse Bouche with Chefs Compliments

STARTERS

FRESHLY PREPARED SOUP OF THE DAY *

HOMEMADE GUINNESS BREAD
(CELERY, GLUTEN WHEAT, SULPHITES, DAIRY)

FIVEMILETOWN GOATS CHEESE CAKE

TEXTURES OF BEETROOT/LAVENDER OIL/WALNUTS/TOASTED CIABATTA
(DAIRY, NUTS, GLUTEN WHEAT, SESAME)

HOME CURED GIN & BLUEBERRY SALMON *

PINK GIN & CRANBERRY CAVIAR/PICKLED CUCUMBER/RADISH/WASABI AIOLI
(FISH, SULPHITES, MUSTARD)

CHICKEN LIVER & MADEIRA PARFAIT *

FIG RELISH/BLACKBERRY/MELBA TOAST
(GLUTEN WHEAT, SULPHITES, DAIRY, MUSTARD)

MOREL MUSHROOM & PEARL BARLEY RISOTTO FRITTER

TOMATO & BASIL SORBET/YELLOW PEPPER COULIS (GLUTEN, WHEAT, BARLEY,
DAIRY, EGG)

SLOW BRAISED SWEET CURED PORK BELLY * E2.50 SUPPLEMENT

RED CABBAGE PUREE/ORANGE/PORT WINE JUS
(CELERY, SULPHITES)

PAN SEARED SCALLOPS* E3.50 SUPPLEMENT

CAULIFLOWER PUREE/GRAPE/HAZELNUTS/CURRY OIL
(DAIRY, NUTS, CELERY, MOLLUSCS)

*DENOTES GLUTEN FREE OR AVAILABLE GLUTEN FREE

oOo

SORBET COURSE