



Amuse Bouche with Chefs Compliments

STARTERS

FRESHLY PREPARED SOUP OF THE DAY *

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

FIVEMILETOWN GOATS CHEESE PARFAIT

GRANOLA/SWEET RED WINE POACHED PEAR/LAVENDER OIL/TOASTED CIABATTA
(DAIRY, SULPHITES, NUTS, GLUTEN WHEAT, SESAME)

HOME CURED DONEGAL GIN & BLUEBERRY SALMON *

SHAVED FENNEL/RADISH/WASABI/DONEGAL RAPESEED FENNEL OIL
(FISH, SULPHITES, MUSTARD, EGG)

COMPRESSED MELON DUO *

FETA/MANGO/MINT/LEMON OIL
(WALNUTS, DAIRY)

SMOKED CHICKEN SALAD*

GEM LETTUCE/GRAPE/SESAME WON TON/AVOCADO
(SESAME, MUSTARD, WHEAT, EGG)

CRISPY CONFIT DUCK LEG * (DINNER INCLUSIVE SUPPLEMENT 4.00)

PICKLED RED CABBAGE/ORANGE/POPPY SEED CRUMB/PORT JUS
(GLUTEN WHEAT, SULPHITES, DAIRY, MUSTARD, CELERY)

PAN SEARED ERRIGAL BAY SCALLOPS* (DINNER INCLUSIVE SUPPLEMENT 4.00)

CAULIFLOWER & PARMESAN CRUST/BUTTERNUT SQUASH/APPLE/CURRY OIL
(DAIRY, CELERY, WHEAT, MOLLUSCS)

***DENOTES GLUTEN FREE OR AVAILABLE GLUTEN FREE**

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SORBET COURSE