



# menu

## small plates

Sourdough, Homemade Trout & Dillisk Butter €3

Whipped Chicken Liver, Celery & Grape €6

## to start

Spelt, Chanterelles, Parmesan, Truffle €11

Salt Baked Beetroot, Charred Mackerel, Yoghurt, Dill €9

Onion Squash Soup, Roasted Scallops, Vadouvan Spice €10

Castlemine Farm Beef Carpaccio, Jerusalem Artichoke,  
Pickled Onions €10.50

## to follow

Aged Deer Loin, Salsify, Purple Sprouts, Blackberry €27

Hogget Rump, Braised Belly, Roasted Carrot, Gremolata €25

Ray Wing, Winter Cabbage, Celeriac, Spiced Mussels €24

Chateaubriand, Braised Short Rib, Spinach, Oxtail Pie €28

## on the side €3.50/each

Herb Potatoes / Long Beans & Hazelnut / Champ

## to finish

Rhubarb & Elderflower Fool €9.50

Carrot Cake, Speculoos, Marmalade Ice Cream €9

Chocolate Fondant, Parsnip Ice Cream, Tonka Bean €11

Coolattin Cheddar, Fourme D'Ambert, Homemade Crackers €8.50

**We work with all 14 allergens on a daily basis - Please notify a member of staff if you have any allergies or intolerances.**