



# market menu

## small plates

Sourdough, Homemade Trout & Dillisk Butter €3

Whipped Chicken Liver, Raisin Mustard €6

**- 2 courses for €28 or 3 for €34 -**

## to start

Salt Baked Beetroot, Charred Mackerel, Yoghurt, Dill

Onion Squash Soup, Roasted Scallop, Vadouvan Spice

Spelt, Chanterelles, Parmesan, truffle

## to follow

Venison Suet Pudding, Purple Sprouts, Gubbeen Bacon

Ray Wing, Winter Cabbage, Celeriac, Spiced Mussels

Stuffed Black Leg Chicken, Potato Gnocchi, Onion & Kale

## on the side €3.50/each

Herb Potatoes / Long Beans & Hazelnut / Champ

## to finish

Rhubarb & Elderflower Fool

Carrot Cake, Speculoos, Marmalade Ice Cream

Coolattin Cheddar, Fourme D'Ambert, Homemade Crackers (**€2 Suppl.**)

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