

Starters

Smoked Salmon & Cod Fish Cake

Sweet Gherkin Relish, Hollandaise (F, MK, SP, E)

Lightly Spiced Pumpkin Soup (MK, CY)

Free Range Ham Hock Terrine

Piccalilli Of Vegetables, Pea Mousse, Curry & Raisin Toast (MK, G, CY, SP)

Ardsallagh Goats Cheese

Apple, Walnut, Beet Root Relish, Chicory (MK, CY, N)

Mains

Roast Breast of Feighcullen Chicken

Polenta, Saffron Rouille, Salsa Verde, Sprouting Broccoli (MK, CY)

Wild Irish Hake

Seaweed Dumpling, Cauliflower, Brown Butter Sauce (MK, F, SP, G)

Slow Cooked Clonmore Feather Blade of Beef

Spiced Carrot, Mushroom Gratin, Celeriac (MK, CY, G, E)

Desserts

Arabica Coffee Crème Brûlée

Raspberry Sorbet (MK, E)

Passion Fruit Cheesecake

Pineapple & vanilla Chutney, Chocolate Crumble, Mango Sorbet (MK, G, E, N)

Brûlée Rice Pudding

Plum, Pear, Coconut sorbet (MK, E, G)

Selection of Irish Cheese

Ardsallagh Goats Cheese, Cashel Blue, Apple & Saffron Relish (MK, G)

3 Courses €45

(Groups over 8 have an 8% service charge)