BRASSERIE
KITCHEN + BAR

TO START

Roasted pepper & tomato soup
creme fraiche and chives

Smoked Goatsbridge rainbow trout
whiskey & dill, soft herb cream cheese
served with brown soda bread

Chicken & duck liver pate
topped with truffle butter, served with grape chutney
& toasted brioche

Smoked sticky pork belly
with pickled red cabbage slaw

MAINS

Grilled Seabream
warm hollandaise gribiche, tender stem broccoli

Manor farm rottisserie half chicken
crispy seasonal stuffing beignet, onion gravy

8oz Sirloin
peppercorn sauce with skinny fries (€5 supplement)

Burger
truffle mayonnaise, cheese, onion ring, in a roasted onion brioche bun,
served with skinny fries

Cauliflower risotto
classic Italian risotto, cauliflower puree, cauliflower cous cous, parmesan and fresh herbs

SIDES

Skinny fries €4
with honey roasted garlic mayonnaise

Creamed potatoes €5

Green beans & broccoli €5.50
with mustard & honey

Baby potatoes €4.50
with soft herbs mayonnaise

DESSERTS

Classic creme brulee raspberry sorbet

Warm chocolate brownie
sea salt, warm chocolate sauce & homemade hazelnut brittle ice cream

Vanilla panacotta
passion fruit jelly, lime & coconut crumble

€44pp, 12.5% service charge applies
The food allergens used in the preparation of our food can be viewed in the separate Allergen information folder available at the counter.