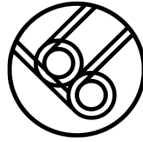


BRASSERIE



TO START

CELERIAC SOUP with truffle crème fraiche, house baked focaccia

SMOKED GOATSBRIDGE RAINBOW TROUT whiskey & dill, soft herb cream cheese & brown soda bread

CHICKEN & DUCK LIVER PARFAIT topped with truffle butter, served with grape chutney & toasted brioche

PORK BELLY our smoked sticky pork belly pickled red cabbage slaw

MAINS

GRILLED SEABREAM warm hollandaise gribiche, tender stem broccoli, baby potatoes with soft herb mayonnaise

MANOR FARM ROTISSERIE HALF CHICKEN crispy seasonal stuffing beignet, onion gravy, buttered kale, baby potatoes with soft herb mayonnaise

8OZ SIRLOIN peppercorn sauce with skinny fries (€5 supplement)

BURGER honey roasted garlic mayonnaise, cheese, onion ring, in a roasted onion brioche bun, served with skinny fries

ROASTED GREEN COURGETTE stuffed with tomato fondue, linguini pasta, capers, parmesan and basil

SIDES

GREEN BEANS & BROCCOLI €4.95
with mustard & honey dressing

BABY POTATOES €4.50
with soft herbs mayonnaise

SKINNY FRIES €4
with honey roasted garlic mayonnaise

CREAMED POTATO €5

DESSERTS

CLASSIC CREME BRULEE poached rhubarb & rhubarb sorbet

WARM CHOCOLATE BROWNIE sea salt, warm chocolate sauce & homemade hazelnut brittle ice cream

VANILLA PANACOTTA passion fruit jelly, lime & coconut crumble

€50pp, 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.