



## TO START

Chicken and duck liver parfait  
Topped with truffle butter, served with grape chutney  
and toasted brioche

Celeriac soup  
Truffle crème fraiche served with house baked focaccia

Smoked Goatsbridge rainbow trout  
Whiskey & dill, soft herb cream cheese & brown soda  
bread

Burrata  
Pesto, green olives, pine nuts, basil and homemade  
focaccia

## MAINS

Grilled Sea bream  
Cauliflower puree, baby onions, smoked bacon, roasted mushrooms, buttered cavolo nero and tarragon

Manor Farm cornfed Rotisserie half chicken  
Crispy seasonal stuffing beignet, onion gravy, buttered kale, baby potatoes with soft herb mayonnaise

8oz Sirloin  
peppercorn sauce with skinny fries

Burger (Gilligan's Farm)  
Honey roasted garlic mayonnaise, cheese, onion ring, in a roasted onion brioche bun with skinny fries

Pumpkin gnocchi  
roasted pumpkin puree, rosemary, onion and parmesan

## SIDES

Skinny fries €4

Green beans & broccoli €5.50  
with mustard & honey

Creamed potatoes €5

## DESSERTS

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

Creme brulee  
blackberry sorbet

Steamed orange cake  
with chantilly cream and double vanilla custard

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.