



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

Beef Burger (Gilligan's Farm)
Fried beef burger, cheddar cheese, crispy onion ring on toasted brioche bun with honey roasted
garlic mayonnaise & 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