



## 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  
Artichoke puree, artichoke crisps, buttered greens, crispy kale, pickled shimeji mushrooms and Morteau sausage

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 (€5 supplement)

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

Gnocchi Cacio e Pepe (Vegetarian)  
Pecorino cheese, cracked black pepper, courgette ribbons, baby green olives, Italian parsley, extra virgin olive oil

## EXTRAS

Skinny fries €5.75

Green beans & broccoli €5.75  
with mustard & honey

Creamed potatoes €5.75

## DESSERTS

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

Crème brûlée  
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.