



## TO START

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

Roasted red pepper and tomato soup  
Crème fraîche, homemade garlic & rosemary 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  
Romesco sauce, grilled red pepper, capers, courgette, toasted almonds and pickled shallots

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 (€7 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 €5.95

Green beans & broccoli €6.25  
with mustard & honey

Creamed potatoes €6.25

## DESSERTS

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

Mandarin zest infused Crème brûlée  
with fresh mandarin

Warm upside down caramelised apple cake  
with vanilla, cardamom custard and vanilla ice cream

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.