



DINNER MENU



TO START

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

CELERIAC SOUP with truffle crème fraiche, house baked focaccia

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

SMOKED STICKY PORK BELLY RIBS with pickled red cabbage slaw

MAINS

GRILLED SEABREAM with warm hollandaise gribiche, tenderstem broccoli, olive oil with baby potatoes with soft herbs mayonnaise

FEATHERBLADE slow cooked in red wine with creamed potatoes, carrot, buttered kale & chicken jus

POTATO GNOCCHI confit garlic, new potatoes, grilled peppers, tomato, capers & olive oil, Parmesan

BURGER truffle mayonnaise, cheese, onion ring, in a roasted onion brioche bun and skinny fries

MANOR FARM ROTTISSERIE HALF CHICKEN with crispy seasonal stuffing beignet, roasted parsnip, buttered kale with with baby potatoes with soft herbs mayonnaise

8OZ SIRLOIN with peppercorn sauce with skinny fries

SIDES

GREEN BEANS & BROCCOLI €5
with mustard and honey dressing

BRUSSEL SPROUTS €5
deep fried brussel sprouts with truffle mayonnaise

SKINNY FRIES €5
with french mustard mayonnaise

DESSERTS

CLASSIC TIRAMISU in a glass, roasted hazelnut

WARM BANANA BREAD caramel sauce, roasted pecans & pastry cream

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

MILK & HONEY SOFT SERVE ICE CREAM brownie chunks & caramel chocolate hot sauce

DINNER MENU €50pp

The food allergens used in the preparation of our food can be viewed in the separate Allergen information folder available at the counter.

