



### TO START

Celeriac soup  
Truffle crème fraiche served with house baked focaccia

Goatsbridge smoked trout mousse  
With brown bread, pickled cucumber and dill

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

Chicken wings  
Pickled mooli and cucumber with soy, sesame & lime

### MAINS

Seabream  
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

8oz Aged sirloin of beef  
Celeriac and truffle remoulade and watercress salad

Coal Roasted Rare Breed Pork Rib Eye  
with parsley emulsion, charred broccoli, pickled shallot salad

Pumpkin gnocchi  
roasted pumpkin puree, rosemary, onion and parmesan

All main courses served with sliced new potatoes and soft herb mayonnaise

### SIDES & EXTRAS

Skinny fries €5

Green beans & broccoli €5.50  
with mustard & honey

Creamed potatoes €5

Deep fried brussels sprout €5  
romesco sauce

Peppercorn sauce €3.50

Bearnaise sauce €3.50

### DESSERTS

Classic tiramisu  
with a milk chocolate  
mousse and grated hazelnuts

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

Classic creme brulee  
with blackberry sorbet

Cheese board  
Hegarty cheddar, Durrus farmhouse cheese,  
Wicklow blue, ST Tola goats cheese. All served with  
shallot chutney & crackers (supplement €8.50)