

TO START

Celeriac soup
Truffle crème fraîche served with house baked focaccia

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

Potted smoked pork rilette
Pickles, charred sourdough and French mustard mayonnaise

Classic hummus
Salt baked beetroot, mint, sumac & toasted sourdough toast

MAINS

Roasted Salmon
Artichoke puree, artichoke crisps, buttered greens, crispy kale and chorizo oil

Rump of Beef
Red onion marmelade, baby gem heart salad with pickled red onion, parmesan & sourdough crumbs

Beef Burger (Gilligan's Farm)
Grilled cheese, crispy onion ring, warm brioche bun with skinny fries and honey roasted garlic mayonnaise

Coal Roasted Rare Breed Pork Rib Eye (Gilligan's Farm)
Carrot puree, garden carrots and buttered kale

Roasted turkey & sliced smoked ham
Homemade sage and onion stuffing, cranberry sauce, pigs in blankets with glazed carrots and kale

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

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

SIDES & EXTRAS

Green beans & broccoli €5.75
Hazelnut, fried garlic and mustard & honey dressing

Skinny fries €5.75

Creamed potatoes €5.75

Deep fried brussels sprouts €5.75
romesco sauce

Peppercorn sauce €3

Bearnaise sauce €3

DESSERTS

Vanilla panacotta
blueberry and mint salad topped with blueberry mousse

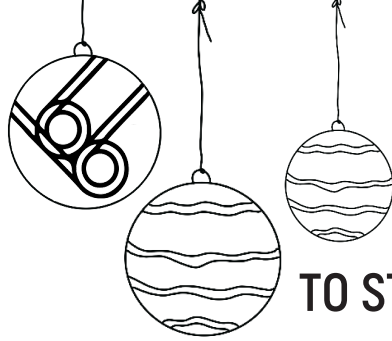
Carrot cake
whipped orange Ganache, candied walnuts, Cointreau anglaise

Apple and Christmas mince crumble
with vanilla ice cream

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

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.



TO START

Celeriac soup
Truffle crème fraiche served with homemade focaccia

Smoked Goatsbridge rainbow trout
Whiskey & dill, soft herb cream cheese & brown soda bread

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

Black pudding
Parsnip puree, gentleman's relish, frisée & pickled shallots salad

MAINS

Grilled sea bream
Artichoke puree, artichoke crisps, buttered greens, crispy kale, pickled shimeji mushrooms and Morteau sausage

8oz Aged sirloin of beef
Peppercorn sauce and skinny fries

Coal Roasted Rare Breed Pork Rib Eye
Carrot puree, baby carrots and buttered kale

Roasted turkey & sliced smoked ham
Homemade sage and onion stuffing, cranberry sauce, pigs in blankets with glazed carrots and kale

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

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

SIDES & EXTRAS

Green beans & broccoli €5.75
Hazelnut, fried garlic and mustard & honey dressing

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Creamed potatoes €5.75

Deep fried brussels sprouts €5.75
romesco sauce

Peppercorn sauce €3

Bearnaise sauce €3

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

Apple and Christmas mince crumble
with vanilla ice cream

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