



LUNCH MENU



TO START

CHICKEN & DUCK LIVER PARFAIT with grape chutney & toasted brioche

POTTED SMOKED MACKREL with pickled cucumber and dill

CELERIAC SOUP with truffle crème fraiche, house baked focaccia

CHICKEN WINGS pickled mooli & cucumber, with soy, sesame and lime

MAINS

GRILLED SEABREAM with warm hollandaise gribiche, tenderstem broccoli and olive oil and baby potatoes with herb mayonnaise

SMOKED 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 with skinny fries

MANOR FARM ROTTISSERIE HALF CHICKEN with crispy seasonal stuffing beignet, roasted parsnip, buttered kale, baby potatoes and onion gravy

SIDES

GREEN BEANS & BROCCOLI €5
with mustard and honey dressing

SKINNY FRIES €5
with french mustard mayonnaise

BRUSSEL SPROUTS €5
deep fried brussel sprouts with truffle
mayonnaise

DESSERTS

CLASSIC TIRAMISU in a glass, roasted hazelnut

CLASSIC CRREME BRULEE poached red wine plums

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

LUNCH MENU €40pp

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

