



### 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

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

### MAINS

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

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

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

Wild Irish venison sausage  
in a cassoulet of white beans, Morteau sausage and duck liver topped with green parsley bread crumbs

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

Vanilla panacotta  
blueberry and mint salad topped with blueberry mousse

Steamed orange cake  
with chantilly cream and double vanilla custard

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)