



TO START

Celeriac soup
Truffle crème fraîche served with
house baked focaccia

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

Burrata
Pesto, green olives, pine nuts, basil
and homemade focaccia

MAINS

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

Manor Farm cornfed Rotisserie half chicken
Crispy seasonal stuffing beignet, onion gravy, buttered kale, baby potatoes with soft herb mayonnaise

8oz Sirloin
peppercorn sauce with skinny fries (€5 supplement)

Burger (Gilligan's Farm)
Honey roasted garlic mayonnaise, cheese, onion ring, in a roasted onion brioche bun with skinny fries

Pumpkin gnocchi
roasted pumpkin puree, rosemary, onion and parmesan

SIDES

Skinny fries €4.50
with honey roasted garlic mayonnaise

Creamed potatoes €5

Green beans & broccoli €5.50
with mustard & honey

Baby potatoes €4.50
with soft herbs mayonnaise

DESSERTS

Classic creme brulee
blackberry sorbet

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

Steamed orange cake
with chantilly cream and double vanilla custard