

## 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

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

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

Wild Irish venison stew  
White bean & saucisson cassoulet, roasted foie gras and Morteau sausage topped with herbs crumb

Pumpkin gnocchi  
roasted pumpkin puree, rosemary, onion shells and parmesan

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

## SIDES

Skinny fries €5

Green beans & broccoli €5.50  
with mustard & honey

Creamed potatoes €5

Deep fried brussels sprout €5  
romesco sauce

## DESSERTS

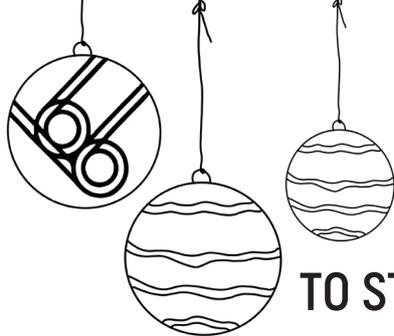
Classic tiramisu  
with a milk chocolate  
mousse layer

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

Cheese board  
shallots, chutney & crackers,  
Wicklow Blue, Durrus, Goats Cheese  
& Irish Whiskey Cheddar  
(supplement €12.50)

Vanilla panacotta  
blueberry and mint salad topped  
with blueberry foam

Banana bread  
rum caramel, candied pecans,  
roasted banana & creme patissiere



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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

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

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 shells and parmesan

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

### SIDES

Skinny fries €4

Green beans & broccoli €5.50  
with mustard & honey

Creamed potatoes €5

Deep fried brussels sprout €5  
romesco sauce

### DESSERTS

Classic tiramisu  
with a milk chocolate  
mousse layer

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

Cheese board  
shallots, chutney & crackers,  
Wicklow Blue, Durrus, Goats Cheese  
& Irish Whiskey Cheddar  
(supplement €7.50)

Vanilla panacotta  
blueberry and mint salad topped  
with blueberry foam

Banana bread  
rum caramel, candied pecans,  
roasted banana & creme patissiere