



Prosecco on arrival

## TO START

Roasted pepper and tomato soup,  
crème fraîche and chives

Caesar salad

With soft boiled egg, pickled anchovies, smoked  
panchetta and aged Parmesan

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

## MAINS

Grilled Sea bream

Cauliflower puree, baby onions, smoked bacon, roasted mushrooms, buttered cavolo nero and tarragon

Manor Farm cornfed Rotisserie half chicken

Crispy seasonal stuffing beignet, onion gravy, buttered kale, baby potatoes with soft herb mayonnaise

Pumpkin gnocchi

roasted pumpkin puree, rosemary, onion and parmesan

8oz Sirloin

peppercorn sauce with skinny fries (€5 supplement)

Coal Roasted Rare Breed Pork Rib Eye

with parsley emulsion, charred broccoli, pickled shallot salad

## SIDES

Skinny fries €4

Green beans & broccoli €5.50  
with mustard & honey

Creamed potatoes €5

## DESSERTS

Warm chocolate brownie

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

Crème brûlée

raspberry sorbet

Steamed orange cake

with chantilly cream and double vanilla custard

