



Prosecco on arrival

## TO START

Roasted pepper and tomato soup,  
crème fraîche and chives

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

## 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

Cauliflower risotto  
classic Italian risotto, cauliflower puree, cauliflower cous cous, crispy kale, parmesan and fresh herbs

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  
blackberry sorbet

Vanilla panacotta  
blueberry and mint salad topped with blueberry mousse

