



TO BEGIN

Seared Atlantic Scallops, Ashes Black Pudding
Sage & Onion Potato Rosti, Mustard Cream

House Cured Organic Salmon
Asian Aromatics, Pickled Cucumber, Wasabi Crème Fraiche

Roast Confit of Thornhill Duck Leg
Wilted Pak Choi, Celeriac Puree, Orange Glaze

Honey Fig & Parma Ham Salad
Garden Leaves, Galia Melon, Glazed Pecans, Balsamic Dressing

Chef's Freshly made Soup of the Day
Skellig Breads

Dingle Dubh Goats Cheese Crostini
Onion Jam, Beetroot & Chilli Salsa



TO FOLLOW

Pan Fried Prime Fillet of Irish Beef

Purple Stem Broccoli, Dauphinoise Potato, Green Peppercorn Cream
€9.00 supplement

Slow Braised Shank of West Kerry Lamb

Creamed Potato, Baby Carrots & Leek, Pancetta, Pearl Onion jus

Pan Fried Fillet of Hake

Ratatouille Nicoise, Potato Fondant, Basil Pesto

Roast Wild Halibut

Crushed Potato, Asian Greens, Chilli Ginger Coconut Broth

Roast Spiced Cauliflower Steak

Wilted Spinach, Pickled Raisins, Korma Cream, Toasted Cashew

Pan Fried Supreme of Chicken

Roasted Butternut Squash Risotto, Parmesan Crisp, Balsamic Reduction

750ml San Pellegrino Sparkling Mineral Water | Ballygowan Still Mineral Water €7.50
2 Courses with Tea/Coffee €47.00 | 3 Courses with Tea/Coffee €59.00



SCAN FOR ALLERGENS