

# Dinner Menu

£55

## Homemade Bread

Herb Butter

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*To Start*

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## Seafood Ravioli

Buttered Leeks & Lobster Sauce

## Celeriac & Chestnut Soup

Chestnut Crumb & Truffle Oil

## Ham Hock

Crispy Egg, Port Gel & Pickles

## Baked Goats Cheese

Roast Beetroot & Toasted Walnut

## Seared Sea Scallop (£3 sup)

Doherty's Black Pudding, Glazed & Crisp Apple

*For Main*

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## Confit Leg of Duck

Smoked Breast, Sweet Potato Purée & Savoy Cabbage

## Manor Farm Chicken

Brioche Crumb, Tenderstem & Black Garlic

## Slow Cooked Beef Cheek

Baby Carrot, Parsnip Crisps & Bordelaise Jus

## Wild Atlantic Cod

Pearl Barley, Wild Mushroom & Smoked Aubergine Purée

## Beef Fillet (£5 sup)

Pomme Anna, Chestnut Mushroom & Red Wine Jus

All 14 allergens are openly used throughout our kitchen. Trace amounts may be present at all stages of cooking. Please ask your server for details.

*To Finish*

**Peanut Parfait**

Caramel Apple, Cherry Gel & Biscuit Crumb

**Lemon Posset**

Passionfruit & Meringue

**Chocolate Tart**

Popcorn & Raspberry Sorbet

**Irish Cheese Selection** (£2.sup)

Sourdough Crackers, Fig & Date Jam

**May We Suggest....**

Pajzos Tokaji Aszu 5 Puttonyos 2016	£6
Quady Winery Elysium Black Muscat	£6.50
Quinta De La Rosa LBV Port	£6.50
Quinta De La Rosa 10yr Tawny Port	£7.50
Expresso Martini	£10
Liqueur Coffee	£7.50
Montifaud VSOP	£8.50
Montifaut XO	£10.50

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# A la Carte

## Homemade Bread Roll

Herb Butter....£2

## Celeriac & Chestnut Soup

Chestnut Crumb & Truffle Oil .....£9

## Ham Hock

Crispy Egg, Port Gel & Pickles...£12.50

## Seared Sea Scallops

Doherty's Black Pudding, Glazed & Crisp Apple.....£ 14.50

## Wild Atlantic Cod

Pearl Barley, Wild Mushroom & Smoked Aubergine Purée....£26.50

## Slow Cooked Beef Cheek

Baby Carrot, Parsnip Crisps & Bordelaise Jus....£28

## Confit Leg of Duck

Savoy Cabbage & Red Wine Jus....£26

## Beef Fillet

Pomme Anna, Chestnut Mushroom & Red Wine Jus... £32

## Lemon Posset

Passionfruit Gel & Meringue.....£10

## Peanut Parfait

Caramel Apple, Cherry Gel & Biscuit Crumb..... £10

## Selection of Irish Cheeses

Sourdough Crackers, Fig & Date Jam.....£14.00

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## Sides

£4.50

Buttered Mash Potatoes

Market Vegetables

Rustic Chips