



2 courses £30€\3 courses £35

Starter

Celeriac & Chestnut Soup

Sourdough & Herb Butter

Tempura of Hake

Cos Salad & Confit Fennel

Goats Cheese

Pickled Squash, Salt Baked Beetroot & Toasted Walnut

Mains

Confit Duck Leg

Savoy Cabbage & Black Garlic

Slow Cooked Beef Cheek

Baby Carrot, Bordelaise Sauce & Parsnip Crisp

Manor Farm Chicken

Brioche Crumb, Tenderstem Broccoli & Sweet Potato

Wild Mushroom Risotto

Black Garlic

Dessert

Lemon Posset

Passionfruit & Meringue

Peanut Parfait

Caramel Apple, Cherry Gel & Biscuit Crumb

Selection of Irish Cheeses

Sourdough Crackers, Fig & Date Jam

Quick Bite

Pulled Ham Hock & Hegarty's Cheddar Cheese Toastie

With Chips or Soup.....£12.50

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