

# Dinner Menu

£55

## Homemade Bread

Herb Butter

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*To Start*

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**Roast Parsnip & Honey Soup** Rosemary

Oil **Ham Hock & Crown Prince Squash**

## Risotto

Marscapone & Balsamic

**Wild Mushroom & Chicken Ravioli**

Crispy Skin & Buttered Leeks

**Whipped Goats Cheese**

Salt Baked Beetroot & Toasted Hazelnut

**Seared Sea Scallop**(£3sup)

Doherty's Black Pudding & Glazed Apple \*\*\*

*For Main*

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**Confit Leg of Duck**

Smoked Breast, Sweet Potato Purée & Savoy Cabbage

**Manor Farm Chicken**

Brioche Crumb & Creamed Spinach

**12 Hour Slow Cooked Daubè of Beef**

Parsnip Crisps & Bourguignon Jus

**Irish Coley**

Baby Gem, Lemon, White Wine & Trout Roe Velouté

**Beef Fillet** (£7 sup)

Pomme Anna & Red Wine Jus

*Mains served with our Buttered Mash Potatoes & Seasonal Market Vegetables*

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*

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**Salted Caramel Tart**

Glazed Rhubarb & Raspberry Sorbet

**Peanut Parfait**

Brandy Apple, Cherry Gel & Biscuit Crumb

**Chocolate Mousse**

Passionfruit & Milk Ice Cream

**Irish Cheese Selection (£2.sup)**

Sourdough Crackers, Fig & Date Jam

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**May We Suggest...**

Pajzos Tokaji Aszu 5 Puttonyos 2016...£7.00

Quady Winery Elysium Black Muscat...£8.00

Quinta De La Rosa LBV Port...£7.00

Quinta De La Rosa 10yr Tawny Port...£8.00

Expresso Martini...£12.00

Liqueur Coffee...£8.50

Irish Espresso Martini...£13.00

Montifaud VSOP...£10.50

Montifaut XO...£14.50