

Dinner Menu

£57

Homemade Bread

Herb Butter

To Start

Roast Pumpkin Soup

Rosemary Oil

Ham Hock & Crown Prince Squash Risotto

Marscapone & Balsamic

Chicken Ballotine

Wild Mushrooms, Creamed Pearl Barley & Black Garlic

Whipped Goats Cheese

Organic Salt Baked Beetroot & Toasted Hazelnut

Seared Sea Scallop (£3sup)

Doherty's Black Pudding & Glazed Apple

For Main

Confit Leg of Duck

Smoked Breast, Sweet Potato Purée & Savoy Cabbage

Rockvale Farm Chicken

Brioche Crumb & Creamed Spinach

Slow Cooked Venison

Parsnip, Kale, Sprouts, Red Wine & Cassis Jus

Wild Halibut (£5 sup)

Lemon, White Wine & Herb Orzo

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

Coconut Panna Cotta

Caramelised Pineapple & Meringue

Peanut Parfait

Brandy Apple, Cherry Gel & Biscuit Crumb

Chocolate Mousse

Passionfruit & Milk Ice Cream

Irish Cheese Selection (£2.sup)

Sourdough Crackers, Fig & Date Jam

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.

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

