

TABLE D'HOTE DINNER MENU

STARTERS ~ MAR THÚS

**SEASONAL CREAM SOUP
OF THE EVENING**
toasted seeds, sage croutons **1w,7,9 V**

HONEY ROASTED PEAR
whipped goat cheese, sweet walnut,
beetroot crisp **6,7,8w,12 V**

DUCK LEG CROQUETTE
plum chutney, shallot pureé,
pickled blackberry **1w,3,6,7,9,12**

POACHED PRAWNS SALAD
pineapple salsa, pickled cauliflower,
lime & coriander dressing **2,7,12**

MAIN COURSES ~ PRÍOMHCHÚRSAÍ

BRAISED BEEF SHORT RIB
gratin potato, glazed rosemary carrots,
tenderstem broccoli, carrot pureé,
beef jus **6,7,9,12**

GRILLED CHICKEN SUPREME
creamy mushroom velouté, fondant
potato, buttery cauliflower & kale **6,7,12**

BAKED SALMON FILLET
mussels, clams & chorizo broth,
roasted sweet potatoes,
edamame **4,6,7,9,12,14**

VEGAN BEETROOT BURGER
charcoal bun, guacamole,
house fries **1,6 VG**

PORCINI MUSHROOM, RICOTTA & SPINACH TORTELLINI
creamy mushroom & sage sauce,
herb oil, garlic bread **1w,3,6,7,8 V**

DESSERTS ~ MILSEOGA

TRADITIONAL TIRAMISU
coffee caramel sauce **1w,3,7,12**

WARM APPLE & RHUBARB CRUMBLE
gingerbread ice cream, custard **1w,10,3,7**

CARAMELIZED HAZELNUT PARFAIT
pistachio & chocolate cookie
1w,3,7,8pst,8h

CHOCOLATE & SALTED PEANUT BROWNIE
butterscotch sauce, vanilla ice cream
1w,3,5,7

TWO COURSE €46 | THREE COURSE €54

MANY OF OUR DISHES CAN BE ADAPTED TO BE GLUTEN FREE.

allergens: 1b Gluten-Barley, 1o Gluten-Oats, 1r Gluten-Rye, 1w Gluten-Whea 2.crustacean 3.egg 4.fish 5.peanut
6.soybean 7.dairy 8.nuts 8a(almond) 8c(cashew) 8h(hazelnut) 8p(pine nuts) 8pst(pistachio) 8w(walnuts)
9.celery 10.mustard 11.sesame seeds 12.sulphur 13.lupin 14.molluscs
GF Gluten Free V Vegetarian VG Vegan