

Graduation Menu

STARTERS ~ MAR THÚS

SEASONAL CREAM SOUP OF THE EVENING

toasted seeds, herb croutons 1w,7,9

WILD MUSHROOM BRUSCHETTA

sautéed creamy mushrooms,
parmesan cheese 1w,3,7,12 V

GOATS CHEESE SALAD

pistachio pesto, tomato & pickled vegetable
salad, toasted sourdough 1w,7,8pst

LOUISIANA STYLE CHICKEN WINGS

cashel blue dip 1w,3,7,9,10,12

MAIN COURSES ~ PRÍOMHCHÚRSAÍ

GLAZED FEATHERBLADE OF IRISH HEREFORD BEEF

celeriac & roast garlic puree,
creamed potato, tenderstem broccoli,
port wine sauce 7,9,10,12

BAKED ROSSAVEEL HAKE

tomato, red pepper & coconut cream,
fresh coriander, spinach & rice
4,7,9,12 GF

MARINATED CHICKEN SUPREME

smoked pancetta, butter bean & tomato
cassoulet, parmesan crumbed broccoli.
7,9,10,12

PLANT IT SUPER GREEN VEGAN BURGER

maple & chilli vegan mayo, lettuce,
tomato avocado, crispy onion, fries
1w,6,9,10,12,13 VG

ROASTED BUTTERNUT SQUASH, SPINACH & RICOTTA CANNELLONI

baked with parmesan cream, tomato and basil, garlic toast
1w,3,7 V

DESSERTS ~ MILSEOGA

BELGIAN CHOCOLATE TART

raspberry sorbet, chocolate sauce 1w,6 VG

WARM APPLE & CINNAMON CRUMBLE

custard & vanilla bean ice cream 1w,10,3,6,7,8a

TROPICAL MESS

crushed meringue, passion fruit & coconut cream,
mango, dragon fruit sorbet 3,7,12

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