

TABLE D'HOTE DINNER MENU

Served daily 5:00pm - 9:30pm

STARTERS ~ MAR THÚS

SOUP OF THE DAY

toasted seeds, sage croutons **1w,7,9**

WILD MUSHROOM BRUSCHETTA

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

BAKED BRIE TARTLET

confit leeks, toasted walnuts, rocket salad,
red pepper dressing

1w,3,7,8w,12

LOUISIANA STYLE CHICKEN WINGS

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

MAIN COURSES ~ PRÍOMHCHÚRSAÍ

GLAZED FEATHERBLADE OF IRISH HEREFORD BEEF

roasted parsnip purée, creamed potato,
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

PARMESAN & HERB CRUSTED CHICKEN

roasted seasonal veggies & potato,
creamed corn, pickled bean sprout

1w,3,6,7,9,10,12,13

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,, mixed berry compote **1w,6 VG**

WARM APPLE & CINNAMON CRUMBLE

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

MERINGUE NEST

lemon curd & vanilla cream, fresh strawberries, strawberry sauce **3,7,12 GF**

TWO COURSE €29.50 | THREE COURSE €36

ADD A GLASS OF HOUSE RED OR WHITE FOR €8

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