

A La Carte

to start

Heirloom Tomato & Toons Bridge Burrata Salad

Sourdough, Basil Pesto, High bank Orchard Dressing

9

(3W, 4, 7, 10, 11)

O' Neills Scotch Egg

Mustard Aioli, Tomato Chutney

12

(1,3,4,7)

Seared Scallops

Miso Brown Butter, Kohlrabi, Roast Hazelnut Jus

14

(2,4,5,10,11H,13)

Lambay Island Crab On Toast

Micro Coriander, Fennel Ceviche, Grilled Sourdough, Ginger & Lime Gel

14

(1, 3W, 4, 7,10)

Rabbit Saddle

Garryhinch Exotic Mushroom Farce, Carrot Puree, Truffle Jus

16

(1,4,5,10)

Ginger & Leek Wontons

Sesame, Soy, Chilli Dressing & Micro Herbs

13

(3W,6,12,VG)

main

Kildare Fillet Of Beef

Garryhinch Exotic Portobello Mushroom, Pont Neuf,
Pepper Sauce Or Café De Paris Butter

40

(4,5,10)

Feighcullen Duo Of Duck

Roast Duck Breast, Pearl Cous Cous, Confit Leg Croquette, Iona Farm Baby Carrots

37.5

(1,3,4,5,10)

Slaney Valley Rump Lamb

Gnocchi, Pea Puree, Broad Beans, Olive & Red Pepper Relish

38

(1,3,4,5,10)

Roast Chicken Supreme

Crispy Polenta, Spinach, Garry Hinch Exotic Mushrooms, Tarragon Sauce

33

(4,5,10)

Grilled Monkfish Tail

Mash, Fried Calamari, Samphire, Mustard & Saffron Vinaigrette

35

(2,3,4,7,10,14)

Pan Fried Fillet Of Hake

Roast Garlic Prawns, Orzo pasta, Sundried Tomato, Lemon & Dill Crème fraîche

32.5

(3W, 4, 5, 8, 10, 14)

sides all €6

Truffle & Parmesan Chips

(3W, 10)

Creamy Mash Potato

(10, G.F)

Tenderstem Broccoli, Hollandaise

(1,4,10)

Harissa Carrots, Corriander Yoghurt

(4,5,10)

Ballin Carey Organic Farm Salad

(4,7)

1) Eggs, 2) Molluscs, 3) Gluten, 4) Sulphur Dioxide, 5) Celery, 6) Sesame Seeds, 7) Mustards, 8) Crustaceans, 9) Lupin, 10) Milk, 11) Nuts, 12) Soybeans, 13) Peanut, 14) Fish, A) Almonds, B) Barley, C) Cashew, GF) Gluten Free, H) Hazelnut O) Oat, R) Rye, VG) Vegan Friendly, V) Vegetarian, W) Wheat

A La Carte

to finish

Strawberry & Cream

Irish Strawberry, Diplomat Cream, Strawberry Sorbet, Strawberry Paper Tuile (3W, 10) 10

White Chocolate Cremeux & Rhubarb

Poached Champagne Rhubarb, Rhubarb Jelly, Chocolate Shards (1,3W,10) 10

Key Lime Parfait

Lemon Sponge, Crunchy Crumble, Toasted Meringue (1,3W,4,10) 10

Texture of Hazelnut

Chocolate Crumble, Vanilla Ice Cream, Gold Leaf (1,3W,10,11H) 10

Leinster Cheese Plate

Boyne Valley Ban, St.Kevin's Brie, Wicklow Farmhouse Blue, Quince Jelly, Wildflower Heather Honey, Wholemeal Cracker (3W,10) 15

after dinner drinks

Irish Coffee

Jameson Whiskey, Coffee & One Spoon Of Sugar All Combined With A Float Of Fresh Cream On Top 11

Baileys Coffee

Baileys, Coffee All Combined With A Float Of Fresh Cream On Top 11

Calypso Coffee

Tia Maria, Coffee All Combined With A Float Of Fresh Cream On Top 10.5

Hot Irish Whiskey

Shot Of Irish Whiskey With Slices Of Lemon Studded With Cloves, Sweetened With Brown Sugar & Topped Off With Steaming Hot Water 9.5

Hot Port

Shot Of Port With Slices Of Lemon Studded With Cloves, Sweetened With Brown Sugar & Topped Off With Steaming Hot Water 9.5