A La Carte

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Garryhinch Exotic Mushroom Soup Mushroom Ragout, Truffle Cream	9 (5,10)
Ardsallagh Goats Cheese & Beetroot Panna Cotta Ballincarey Farm Beetroot Textures, Fig Chutney, Fig Crumb, Balsamic Glaze	12 (3W, 4, 10)
Feighcullen Chicken Liver Parfait Apple Chutney, Hazelnut Brittle, Brioche	15 (1,3W, 4, 10, 11)
Seared Scallops Crispy Calamari, Squid Ink, Cauliflower Puree, Saffron Pickled Romanesco Cauliflower	16 (2,4,5,10,11H,13)
Lambay Island Crab On Toast Pickled Cucumber & Chilli Salad, Lime & Dill Crème Fraiche, Peter's Yard Sourdough Cracker	15 (1, 3W, 4, 8,10)
Andarl Farm Confit Pork Belly Garryhinch Exotic Mushroom Farce, Carrot Purée, Truffle Jus	14 (4,6,10,11C)
main Kildare Fillet Of Beef Garryhinch Exotic Portobello Mushroom, Tomato & Shallot Compote, Ponte Neuf, Pepper Sauce Or Café De Paris Butter	40 (4,5,10)
Feighcullen Duo Of Duck Roast Duck Breast, Puy Lentil & Confit Duck Ragout, Sweet Potato Parisienne, Sweet Potato Purée, Rainbow Chard, Duck Jus	37.5 (4,5,10)
Roast Loin of Wicklow Venison Potato Terrine, Parsnip Puree, Nero Kale, Red Wine Jus	38 (4,5,10)
Garryhinch Exotic Mushroom Risotto Jerusalem Artichoke, Tarragon	35 (4,5,10)
Pan Fried Fillet of Cod Potato Gnocchi, Leek, Spinach, Clam Beurre Blanc	35 (2,3W, 4,10,14)
Fillet of Turbot Grilled Courgette, Ardsallagh Goats Cheese, Roast Tomato & Basil Sauce	38 (3W, 4, 5, 8, 10, 14)
sides all €6 Truffle & Parmesan Chips Creamy Mash Potato Tenderstem Broccoli, Hollandaise Harissa Carrots, Corriander Yoghurt Ballin Carey Organic Farm Salad	(3W, 10) (10, G.F) (1,4,10) (4,5,10) (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,		9.5

Sweetened With Brown Sugar & Topped Off With Steaming Hot Water