

Taste of Pippin Menu

Monday to Thursday 6pm – 7pm

2-Course €35

to start

Garryhinch Exotic Mushroom Soup (5, 10)
Mushroom Ragout, Truffle Cream

Smoked Ham Hock Terrine (4,5,7)
Apple Parisienne, Radish, Raisin Puree, Mustard Seeds

Lambay Island Crab On Toast (1, 3W, 4, 8,10)
Pickled Cucumber & Chilli Salad, Lime & Dill Crème Fraiche, Peter's Yard Sourdough Cracker

Feighcullen Chicken Liver Parfait (3, 4, 10)
Apple Chutney, Hazelnut Brittle, Brioche

Fried & Spiced Cauliflower Florets (3, 4)
Siracha Mayonnaise, Pickled Vegetables

main

Kildare Fillet Of Beef (4,5,10)

€14.00 Supplement PP

Garryhinch Exotic Portobello Mushroom, Tomato & Shallot Compote, Ponte Neuf,
Pepper Sauce Or Café De Paris Butter

Corn Fed Chicken Supreme (4,5,7,10)
Potato Rosti, Red Kuri Squash Puree, Charred Tenderstem, Mustard & Tarragon Velouté

Braised Short Rib Of Beef (4,5,7,10)
Beef Fat Potato Fondant, Celeriac Remoulade, Roast Baby Carrot, Red Wine Jus

Pan Fried Fillet of Cod (2,3W,4,10,14)
Potato Gnocchi, Leek, Spinach, Clam Beurre Blanc

Potato Gnocchi (3W,4,5,10)
Grilled Courgette, Ardsallagh Goats Cheese, Roast Tomato & Basil Sauce

sides All Sides €6

Truffle & Parmesan Chips (3W, 10)

Creamy Mash Potato (10, G.F)

Tenderstem Broccoli, Hollandaise (1, 4, 10)

Harissa Carrots, Coriander Yoghurt (4, 5, 10)

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