

A La Carte

to start

Celeriac & Truffle Soup	(4,10)	9
Hazelnut, Truffle & Chive Cream		
Ardsallagh Goats Cheese & Beetroot Panna Cotta	(3W, 4, 10)	12
Ballincarey Farm Beetroot Textures, Fig Chutney, Fig Crumb, Balsamic Glaze		
Feighcullen Chicken Liver Parfait	(1,3W, 4, 10, 11, GFA)	15
Apple Chutney, Hazelnut, Brioche		
Seared Kilmore Key Scallops	(2,4,5,10,11H,13)	16
Crispy Calamari, Squid Ink, Cauliflower Puree, Saffron Pickled Romanesco Cauliflower		
Beetroot & Gin Cured Salmon	(4, 7, 10, 14)	15
Fennel Ceviche, Citrus Crème Fraiche, Grapefruit Gel		
Andarl Farm Confit Pork Belly	(4,6,10,11C,13)	14
Honey & Chilli Glaze, Asian Slaw, Peanut Dressing		

main

Kildare Fillet Of Beef	(4,5,7,10,GFA)	40
Garryhinch Exotic Portobello Mushroom, Tomato & Shallot Compote, Pont Neuf, Pepper Sauce Or Café De Paris Butter		
Feighcullen Duo Of Duck	(4,5,10)	37.5
Roast Duck Breast, Puy Lentil & Confit Duck Ragout, Sweet Potato Parisienne, Sweet Potato Purée, Rainbow Chard, Duck Jus		
Roast Loin of Wicklow Venison	(4,5,10,GF)	38
Potato Terrine, Parsnip Puree, Nero Kale, Red Wine Jus		
Fillet of Turbot	(3W, 4, 5, 8, 10, 14)	38
Grilles Gambas, Fennel Ceviche, samphire, Shellfish & Coconut Bisque		
Pan Fried Fillet of Cod	(1,2,3W, 4,10,14)	35
Potato Gnocchi, Leek, Spinach, Clam Beurre Blanc		
Garryhinch Exotic Mushroom Risotto	(4,5,10)	22
Jerusalem Artichoke, Tarragon, Parmesan		

sides all €6

Truffle & Parmesan Chips	(3W, 4, 10)
Creamy Mash Potato	(10, 4, G.F)
Tenderstem Broccoli, Hollandaise	(1,4,10)
Harissa Carrots, Coriander 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 GFA) Gluten Free Adaptable

A La Carte

to finish

Strawberry & Cream

Irish Strawberry, Diplomat Cream, Strawberry Sorbet, Strawberry Paper Tuile
Pairs with our Raspberry Margarita Cocktail

(3W, 10) 10

Sticky Toffee Pudding

Carmel Sauce, Vanilla Ice Cream
Pairs with our Negroni Cocktail

(1,3W,10) 10

Key Lime Parfait

Lemon Sponge, Crunchy Crumble, Toasted Meringue
Pairs with our Pornstar Martini Cocktail

(1,3W,4,10) 10

Texture of Hazelnut

Chocolate Crumble, Vanilla Ice Cream, Gold Leaf
Pairs with our Espresso Martini Cocktail

(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
Pairs with our Old Fashioned Cocktail

(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

Calyпсо 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

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