

## Inclusive Menu

### to start

Celeriac & Truffle Soup Hazelnut, Truffle & Chive Cream	(4, 10)
Smoked Ham Hock Terrine Apple Parisienne, Radish, Raisin Puree, Mustard Seeds	(4,5,7, GF)
Beetroot & Gin Cured Salmon Fennel Ceviche, Citrus Crème Fraiche, Grapefruit Gel	(4, 7, 10, 14)
Feighcullen Chicken Liver Parfait Apple Chutney, Hazelnut, Brioche	(1, 3W, 4, 10, 11H, GFA)
Fried & Spiced Cauliflower Florets Siracha Mayonnaise, Pickled Vegetables	(1, 3W, 4, 7, GF)

### main

Kildare Fillet Of Beef €14.00 Supplement PP Garryhinch Exotic Portobello Mushroom, Tomato & Shallot Compote, Pont Neuf, Pepper Sauce Or Café De Paris Butter	(4,5,10, 7, GF)
Corn Fed Chicken Supreme Potato Rosti, Red Kuri Squash Puree, Charred Tenderstem, Mustard & Tarragon Velouté	(4,5,7,10, GF)
Braised Short Rib Of Beef Beef Fat Potato Fondant, Celeriac Remoulade, Roast Baby Carrot, Red Wine Jus	(4,5,7,10, GF)
Pan Fried Fillet of Cod Potato Gnocchi, Leek, Spinach, Clam Beurre Blanc	(1, 2, 3W, 4, 10, 14)
Potato Gnocchi Grilled Courgette, Ardsallagh Goats Cheese, Roast Tomato & Basil Sauce	(1, 3W ,4, 5, 10)

### sides All Sides €6

Truffle & Parmesan Chips	(3W, 10)
Creamy Mash Potato	(4,10, G.F)
Tenderstem Broccoli, Hollandaise	(1, 4, 10)
Harissa Carrots, Coriander Yoghurt	(4, 5, 10)

### dessert

Chocolate Delice Hazelnut Praline Crunch, Salted Hazelnut Ice Cream	(1,3W,10,11H)
Strawberry Pannacotta Strawberry Jelly, Almond Tuile	(1,10,11)
Sticky Toffee Pudding Caramel Sauce, Vanilla Ice Cream	(1,3W,10)
Salted Caramel Cheesecake Chantilly Cream, Salted Ice Cream	(1,3W,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 GFA) Gluten Free Adaptable