

Easter Sunday Menu

1pm – 2:30pm €42

to start

Cream of Pea Soup

Smoked Ham Hock, Truffle Crème Fraiche (4, 5, 10)

Beetroot & Gin Cured Salmon (1, 3W, 4, 14)

Fennel Ceviche, Avocado Puree, Treacle Bread Crouton, Apple & Trout Caviar Dressing

Smoked Duck Salad (4, 7)

Pickled Spring Vegetables, Radicchio, Hoi Sin & Orange Dressing

Whipped Goats Cheese & Ballincarey Beetroot (1, 3W, 4, 10)

Grapefruit, Brioche, Hazelnut And Shallot Vinaigrette

Liscannor Crabmeat Spring Roll (1, 3W, 4, 7, 8)

Chili Jam, Coriander Aioli, Radish, Rocket, Lemon Dressing

main

Grilled 8oz Sirloin Steak (4,10)

Potato Fondant, Caramelised Shallots, Garryhinch Exotic Mushrooms Tomato & Peppercorn Sauce

Confit Feighcullen Duck Leg (4,5,10)

Butternut Squash Puree, Creamed Savoy Cabbage, Potato Hash, Port Jus

Pan Seared Fillet Of Halibut (4,10,14)

Roast Cauliflower Puree, Samphire, Parisian Potato Salsa Verdi

Ricotta And Spinach Tortellini (1, 3W, 10)

Romesco Sauce Grilled Courgette, Cherry Tomato Goat Cheese Crumb

Roast Corn Fed Chicken Supreme (4,10)

Colcannon Mash, Smoked Bacon, Thyme & Onion Sauce

All Mains Served With
Roast Potato, Cauliflower Gratin, Roast Carrot And Parsnips, Herb Butter

dessert

Pippin Sticky Toffee Pudding (1,3W,10)

Caramel & Brandy Sauce, Vanilla Bean Ice Cream

Chocolate & Sea Salt Tart (1,3W,10)

Caramel Ice Cream, Chocolate Sauce

Basque Cheesecake (1,10)

Raspberry Puree, Raspberry Sorbet

Cheeseboard Selection (3W,4,10)

Cashel Blue Cheese, Wicklow Blue, Smoked Cheddar, Quince Paste, Crackers, Fruit Bread

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