



STARTERS

Castle Cured Organic Salmon

Dressed Crab, Granny Smith Apple & Cucumber ^(2,5,7)

Organic Spinach Ricotta & Egg Yolk Ravioli

Green Olive, Sage & Brown Butter ^(1,3,7,8)

Roasted Cauliflower Soup

Duck Confit & Lardo ^(1,7,10)

Charred Scallops

Crushed Squash, Smoked Bacon, Crisp Chicken Wings & Cep Jus ^(7,14)

Salt Cured Foie Gras Terrine

Burnt Apple Purée, Caramelised Walnuts, Brioche ^(1,7,8)

MAIN COURSES

Fillet of Beef

Braised Cheek Raviolo, Roscoff Onion, Mushroom Duxelle & Madeira Jus ^(1,3,7)

Roast Leg, Braised Shoulder of Comeragh Lamb

Cannellini Beans, Wild Garlic, Lamb Jus ^(1,3,7,8)

Loin of Local Venison

Smoked Bacon & Venison Sausage, Braised Red Cabbage, Spätzle and Juniper Jus ^(1,7,10)

Roast Brill

Garlic Mussels, Squid Ink, Potato Gnocchi, Purple Sprouting Broccoli, Noilly Prat Sauce ^(1,3,5,7)

Salt Baked Celeriac

Maple Glaze, Swiss Chard, Black Cabbage, Truffle & Parmesan ^(1,3,7,8)

€68.00 per person

Accompanied by Amuse Bouche & Sorbet

All Mains Comes With Chef's Choice of Potato & Vegetables.

Side Orders

Seasonal Vegetable ⁽⁷⁾ € 4.00

Side Salad ⁽¹⁰⁾ € 4.00

***GFOA: Gluten Free Option Available, Please Advise Server**

Allergens 1. Cereals containing gluten. 2. Crustaceans. 3. Eggs. 4. Peanuts. 5. Fish. 6. Soybeans. 7. Dairy. 8. Nuts. 9. Celery. 10. Mustard.

11. Sesame Seeds. 12. Sulphur dioxide and sulphites. 13. Lupin. 14. Molluscs.

Please note that game may contain shots