



STARTERS

Parsnip Soup

Truffle oil, bacon lardons, toasted hazelnuts (1C, 7, 8B, 9, 12)

Goat's Cheese Mousse

Pickled red onion, candied walnuts, endive, compressed pomegranate, blood orange, beetroot (7, 8C, 12)

Guinness Smoked Salmon

Ponzu, seaweed emulsion, pickled fennel, trout caviar (1C, 3, 4, 5, 12)

Ndjua Arancini

Red pepper coulis, smoked yoghurt, Hegarty cheddar cheese, pickled baby onion (1A, 3, 7, 9, 12)

MAIN COURSES

Braised Beef Cheek

Onion soubise, grilled tenderstem broccoli, pomme purée, smoked pancetta jus (7, 9, 12)

Glin Valley Chicken Supreme

Mustard cream, tarragon, pearl onion, chorizo, butternut squash, chicken croquette (1A, 3, 7, 9, 10, 12)

Atlantic Cod

Chicken butter sauce, coco beans, girolles, yeast crumb, morteau sausage (4, 7, 9, 12)

Wild Mushroom Risotto

Pickled shallots, crispy sage, chestnut crumble (7, 8L, 9, 12)

DESSERTS

Warm Chocolate Fondant

Brandy snap, caramel, vanilla ice cream (1A, 3, 7, 12)

Apple Textures

Cinnamon cream, Brillat Savarin, toasted almond granola (3, 7, 8A, 12)

Tiramisu

Coffee gel, vanilla mascarpone, glass tuile (1A, 3, 7, 12)

Selection of Ice Cream & Sorbets (1A, 3, 7)

SIDES

Fries **€6.00** | Truffle Fries (3, 7) **€7.50** | Creamed Potato (7) **€6.00**

Gruyère Mash Potato (1A, 7) **€7.50** | Glazed Carrots (12) **€6.00**

Winter Salad (7, 8C, 9, 12) **€8.50** | Cauliflower & Smoked Cheddar Gratin (7, 10) **€7.50**

Tenderstem Broccoli, Yuzu Yoghurt, Smoked Almonds, Nduja Oil (7, 8A) **€7.50**

Please let your server know if you have an allergy to any food even if it is not contained in the dish.

Allergens: (1) Gluten (A = Wheat, B = Rye, C = Barley, D = Oats) (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soybeans, (7) Milk (8) Nuts (A = Almonds, B = hazelnuts, C = walnuts, D = cashews, E = pecan nuts, F = brazil nuts, G = pistachio nuts, H = macadamia/Queensland nut), I = chestnuts, (9) Celery, (10) Mustard, (11) Sesame Seeds, (12) Sulphites, (13) Lupin, (14) Molluscs