



Dinner Menu

Starters

Soup of the Evening

7

Doherty's Black Pudding with Soft Poached Egg, Hollandaise Sauce
Crispy Bacon, Sautéed Potato and Young Herb Salad, Honey & Mustard dressing

1,3,6,7,9,10

Soft Goats Cheese Infused with Honey and Toasted Pine Nuts,
Seasonal Lettuce, Pickled Pears, Confit Cherry Tomato and Pesto Dressing

6,7,8,9

Crispy Fish Bonbons, Pea Puree, Tartar Sauce, Herb Salad

1,3,4,7,9,10

Confit Duck Spring Roll, Asian Slaw, Chilli and Orange Jam

1,3,6,9,11

Mains

Pan Roast Chicken Supreme,
Asparagus, Edamame Beans and Spiced Chorizo Broth

6,7,9

Westmeath 10oz Sirloin Steak, Caramelised Onions, Peppercorn Crème Sauce

7,9,10 (€8 Supplement)

Slow Cooked Beef Cheek, Parsnip Puree, Braised Red Cabbage, Braising Liquid

7,9

Pan Seared Fillet of Sea Bass,
Roast Red Bell Pepper Sauce, Rock Samphire, Tomato Salsa

4,6

Wild Mushroom Risotto, Aged Parmesan Cheese, E.V. Olive Oil

7

All main dishes served with vegetables and potatoes 7,9,12

Desserts

Chocolate Hazelnut Profiteroles, Chocolate Sauce, Praline

1,3,6,7,8

Bramley Apple Crumble, Vanilla Bean Crème Anglaise, Ice Cream

1,3,6,7,8

Coffee Infused Crème Brulée, Pistachio Biscotti, Caramel Ice Cream

1,3,6,7,8

Strawberry Pavlova, Whipped Cream, Macerated Strawberries, Berry Coulis

3,6,7,8

Selection of Ice Creams and Sorbets, Berry Compote

1,3,6,7,8

€32.50 2 Course

€34.50 3 Course

Allergens: 1=Cereals 2=crustaceans 3=eggs 4=fish 5=peanuts 6=soybeans 7=milk 8=nuts 9=celery 10=mustard
11=sesame seeds 12=sulphur dioxide 13=lupins 14=molluscs