

TO START

Carpaccio of Angus Beef, Pan Roasted Dingle King Scallop, Truffle Hollandaise €15

Pulled Pork & Wild Mushroom Ravioli, Spinach,
Sage & Pickled Chanterelle Butter, Parmesan, Almonds €12

Caesar Salad, Parmigiano-Reggiano Foam, Prosciutto Crumb €11

Fig And Walnut Tart, Whipped Ardsallagh Goats Cheese,
Organic Beetroot, Purslane Salad, Spiced Butternut €11

Pate of Chicken Liver And Foie Gras, Truffle Butter,
Tokaji Jelly, Poached Pear, Toasted Brioche €13

Chestnut Mushroom & Mederia Soup, Glen Of Aherlow Cep Cream €7

Steamed Glenbeigh Mussels, Garlic Breadcrumbs, Shellfish Sauce €11

Dublin Bay Prawn Cocktail, Horseradish, Poached Tomato, Marie Rose €16

LOCAL & NATIONAL SUPPLIERS

*Beef; Paddy O'Dwyer Cashel, Coolcower Meats Macroom,
Pork; Crowe's Farm Dundrum. Game; Wild Irish Game Clare
Fish; Seatrade Dunmore East, Daly's Dingle, Duncannon Fish Duncannon
Local Vegetables, Salads & Herbs; Timmy Moloney, Boherlahan Organic*

MAIN COURSE

Dingle Monkfish, Crispy Chicken Wings, Butterbean Cassoulet, Caper Butter €28

10oz Angus Fillet Steak, Three Local & Wild Mushroom Variations, Bearnaise €34

Roast Kings Farm Free Range Chicken Breast, Poached Egg Ravioli,
Roasted Root Vegetables, Pickled Chanterelle & Mederia Sauce €26

Wild Irish Venison Cooked Two Ways: Pan Roasted Loin, Pistachio & Juniper Crust
Spiced Sausage, Celeriac Puree, Blackberries & Chestnuts, Port Wine Sauce €31

Crispy Skinned Irish Salmon, Nicoise, Deep Fried Salsify, Saffron Aioli €28

Char Grilled Dunmore East King Scallops, Risotto Nero, Prawn Bisque €32

Dover Sole On The Bone, Samphire, Crab Meuniere €39

SIDE ORDERS All @€4

Spring Onion Mash, French Fries With Maldon Salt And Balsamic,
House Salad, Caesar Salad, Buttered Local Vegetables

Chef Patron; Jason Peter Matthiae, *Sous Chef*; Julia Marie Quirke