

WEEKDAY MENU

Tuesday - Thursday 6 - 9.30pm, 6 - 7pm Friday
Two Course €28.00 Three Course €33.00

S T A R T E R S

Ardsallagh Goats Cheese Two Ways; Deep Fried & Whipped,
Beetroot And Tomato, Butternut, Walnuts, Gubbeen Chorizo

Caesar Salad, Parmigiano-Reggiano Foam, Prosciutto Crumb

Pulled Pork & Wild Mushroom Ravioli, Baby Spinach, Sage Butter

Roast Butternut Squash Soup, Glen Of Aherlow Cep Cream

Steamed Galway Mussels, Shellfish Sauce, Garlic Breadcrumbs

STARTERS WITH SUPPLEMENTS

Pate of Chicken Liver & Foie Gras, Poached Pear, Sauternes Jelly, Toasted Brioche €5

Dingle Crab And Smoked Salmon Salad, Marie Rose, Avocado, Pickled Vegetables €5

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

MAIN COURSE

Crispy Skinned Organic Salmon, Risotto Nero, Sprouting Broccoli, Crab Butter

Roast Rings Farm Free Range Chicken Breast, Roast Root Vegetables,
Poached Egg Ravioli, Pickled Chanterelle & Mederia Sauce

Braised Beef, Creamed Kale, Roast Parsnips & Shallots, Butternut Puree, Beef Gravy

Pan Roasted Dingle Hake, Chorizo And Butterbean Cassoulet, Sauce Meuniere

Duck Confit En Crepenette, Chestnuts, Cabbage, Juniper & Port Sauce

MAIN COURSE WITH SUPPLEMENTS

Dingle Monkfish On The Bone, Niçoise, Dublin Bay Prawns, Saffron Aioli €9

Pan Roasted Fillet Of Beef, Three Mushroom Variations, Béarnaise €9

Pheasant Cooked Two Ways; Confit Leg with Pistachio, Breast Roasted On The Bone,
Celeriac Puree, Roast Salsify, Blackberry & Port Sauce €8

SIDE ORDERS ALL @ €4

Spring Onion Pommies Puree, French Fries With Maldon Salt & Balsamic,
Local Vegetables, Local Organic House Salad, Caesar Salad

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
Vegetables, Salads & Herbs; Timmy Moloney, Boherlahan Organic

