

Sunday Lunch Menu 8th October
Three Course €42

To Start

Caesar Salad, Serrano Ham Crumb, Semi Dried Tomato

Steamed Galway Mussels, Nduja, Herb Veloute

Cream of Mushroom Soup, Tarragon & Smoked Almonds

Ardsallagh Goats Cheese, Beetroot Variations, Clonmore Salads

Local Wild Mushrooms, Toasted Brioche, Parsley Salad & Parmesan

Smoked Salmon, Pickles, Ink Bread, Parsley Mayonaise

Main Course

Herb Crusted Braised Lamb Shoulder, Pea Puree, Garlic, Lamb Gravy

Dry Aged Beef Rib, Hedgehog Mushrooms, Horseradish Cream, Bordelaise Sauce (+€6)

Free Range Chicken Breast, Fennel, Cep Cream, Mederia Sauce

Crispy Skinned Dingle Hake, Samphire, Saffron Aoili

Skeaghanore Duck Confit, Celeriac, Sauerkraut, Duck Gravy

Clare Island Organic Salmon, Spiced Lentils, Valentia Island Vermoth & Shellfish Veloute

Side Orders @ €6

***French Fries With 12 Year Old Balsamic, Organic Spring Onion Mash,
Dressed Organic Local Salads & Pickles***

Dessert

Rum & Raisin Ice Cream, Honeycomb, Butterscotch

Strawberry Melba, White Chocolate, Ameretti, Balsamic

Chocolate Mousse, Peanut Butter, Caramel Ice Cream

Trass Farm Raspberries, Sorbet, Lemon Curd, Pistachio

Vanilla Rice Pudding, Mango, Passionfruit & Biscotti

Three Irish Cheeses, Quince Jelly, Swedish Crispbread

Childrens Menu

Main Course €10, Two Course €14, Three Course €16

To Start

Fresh Fruit Salad Garlic Sourdough

Main Course

Beef Bolognaise, Spaghetti, Parmesan

Fish Goujons, Pea Sauce & French Fries

Dessert

Vanilla Ice Cream, Chocolate Sauce

Raspberry Sorbet, Fresh Raspberries

Tea Or Coffee €4

Miso & Almond Chocolates €5

10% Service Charge Parties Of 6 Or More