LUNCH & EARLY EVENING MENU

€35 PER PERSON

Available Lunch 12.30 -2.30pm and Early Evening – 7 days 5 – 6pm (not available for groups of 10 or more Thurs, Fri & Sat evening)

TOSTART

Cauliflower Soup

Grated cauliflower bound with a creamed cauliflower purée wrapped in smoked salmon and deep fried capers in a hot cauliflower soup.

Pork Belly

Slow cooked pork belly, with glazed baby onions, watercress and a red wine salsify.

Char-Grill Carrot

Charred roasted carrot with an aubergine purée, walnut pesto and picked white onion.

MAINS

Pork Chop

Rare breed pork chop with rosemary and a little crispy cracklin.

Roasted Hot Smoked Salmon

Beetroot, avocado, coriander and raw radish pulled fresh from the garden.

Denver Roll Steak

With bonemarrow butter.

Mushroom Open Ravioli

With Truffle, Parmesan and Gremolata.

All main courses served with a selection of sides

TO FINISH

Banoffi

With vanilla crème fraiche, banana sorbet and digestive crisps.

Rhubarb Trifle

With crunchy praline & reduced milk mousse.

Seasonal Pavlova



FUCESI. SOCIOLI BY DYLAN MCGRATH







FUGSI-SOCIO BY DYLAN MCGRATH

