

# Table d'Hôte Menu

## Starters

Roast Vine Tomato Soup, Red Pepper Jam, Goats Cheese Fritter, Wild Garlic 1,3,7,12

Warm Smoked Gubbeen Chorizo Salad, Baby Gems, Sourdough Croutes, Parmesan, Garlic Dressing 1,3,7,10,12  
*Val de Vid Verdejo/ Rueda / Spain /*

Beetroot Cured Salmon Gravlox, Dill, Cucumber, Blini, Apple, Sheep's Yoghurt 1,3,4,7,10,12  
*3Rios / Alvarinho/ Loureiro/ Avesso / Vinho Verde / Portugal*

Crispy Chicken & Black Pudding Fritter, Date, Pickled Grapes, Radish 1,3,7,10,12  
*Eco Pinot Noir / Valle del Bio / Chile / Organic*

Pan Seared Scallops, Roast Cauliflower Purée, Curry, Soy, Charred Sweetcorn 6,7,10,12,14  
**(€12 Supplement)**  
*Swallows Tale / Sauvignon Blanc/Chenin Blanc / South Africa*



Allergens: 1 Wheat 2 Crustaceans 3 Eggs 4 Fish 5 Peanuts 6 Soybeans 7 Milk 8 Nuts Namely 9 Celery 10 Mustard  
11 Sesame Seeds 12 Sulphur Dioxide 13 Lupin 14 Molluscs

## Main Courses

Braised Daube of Beef, Caramelised Onion Purée, Lentil, Smoked Bacon,  
Roast Garlic Jus 1,7,9,12  
**(€8 Supplement)**

*Swallows Tale | Shiraz/Cabernet Sauvignon | South Africa*

Roast Breast of Chicken, Potato Dauphinoise, Purple Sprouting Broccoli,  
Shallot & Truffle Dressing, Port Jus 7,12  
*Lugana Zenato | Trebbiano | Veneto | Italy*

Pan Fried Seabass, Saffron, White Bean, Fennel, Pickled Mussels, Dulse,  
Buttered Asparagus 4,7,10,12,14  
*Crazy Creatures Weingut Malat | Gruner Veltliner | Austria | Organic*

Mushroom, Wild Garlic & Spinach Rigatoni, Salt Cured Egg Yolk, Crispy  
Onions, Garlic Sourdough Crumb 1,3,7,12  
*Val de Vid Verdejo | Rueda | Spain |*

Roast Pork Fillet, Black Pudding Fritter, Caper & Raisin, Pickled Mustard  
Seed, Carrot, Pistachio Dukkah  
1,3,7,8,10,11,12  
*Il Bucco Montepulciano | d'Abruzzo | Italy*

Pan Fried Fillet Steak, Bourguignon Jus, Garlic Pomme Purée, Crispy  
Onions 1,7,12  
**(€20 Supplement)**

*Clarendelle St. Emilion | Bordeaux | France*

**All Main Courses served with Seasonal Potatoes and Vegetables**



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## Desserts

72 % Chocolate Fondant Tartlet, Peanut Butter, Raspberry, Salted Toffee  
Popcorn 1,3,5,6,7,8

**(€3 Supplement)**

*Dows Nirvana – a special port designed specifically to go with Chocolate*

Yoghurt Mousse, Compressed Mango, Passionfruit, Candied Cashew &  
Coconut Granola, Blackcurrant Wood 1,3,7,8,12

*Pallazzina Moscato Passito II Cascinone*

Earl Grey Crème Brûlée, Bergamot, Almond & Orange Biscotti 1,3,7,8

*Pallazzina Moscato Passito II Cascinone*

Rhubarb and Pistachio Financier, Ginger Custard, Crystalised Thyme,  
Vanilla Bean Ice Cream 1,3,7,8,12

*Pallazzina Moscato Passito II Cascinone*

Selection of Continental Cheeses, Walnuts, Quince and Crackers

1,3,7,8,10,12

**(€12 supplement)**

*Dows 20year Tawny*

**2 course €35**

**3 course €42**



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