

Table D' Hote Menu

Starters

Velouté of Celeriac, Crispy Duck Confit, Grape & Lovage
1,3,7

Roast Chicken Salad, Baby Gems, Shaved Parmesan, Crispy Bacon, House Dressing,
Garlic Croute
1,3,7

Braised Pork Cheeks, Jerusalem Artichoke, Bacon & Granny Smith Apple
12

Cured Donegal Salmon Gravlax, Horseradish Blinis, Pear, Sheep's Yogurt, Kohlrabi &
Dill
1,3,4,7,10

Smoked Gubbeen Cheese & Leek Tart, Onion Ash
1,3,7,8,10

Pan Fried Scallops, Glazed Chicken Wing, Cauliflower, Golden Raisins, Hazelnut
€7.50 supplement
12,14,8

Rabbit & Black Pudding Pithivier, Creamed Cabbage, Mustard, Elderberry
€5.50 Supplement
1,3,7,8,10,12

Awarded Best Hotel Restaurant Ireland 2019 by YesChef



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

Daube of Beef, Garlic Potato Puree, Roast Carrots & Bourguignon Jus
9,10,12

Butternut Squash & Chestnut Rigatoni, Salt Cured Hens Yolk, Cranberries & Seeds
1,3,12

Wild Mushroom, Pearl Barley & Fennel Pie, Brassicas, Pickled Mustard Seeds,
Tarragon 1,3,7,10

Pan-fried Hake, Broccoli Puree, Charred Tenderstem, Crab Brandade,
Bouillabaisse Sauce 1,2,3,4,7

Seared Seabass, Tomato, Red Pepper & Chickpea Casserole, Salsa Verdi,
“Chorizo” Emulsion 3,4,10

Roast Breast of Chicken, Celeriac “Risotto” Calvo Nero, Pancetta & Truffle 12

Roast Pork Fillet, Caramelised Onion Puree, Rhubarb, Black Pudding,
Pickled Mustard Seeds 1,3,7,10

Roast Gressingham Duck Breast, Turnips, Pickled Plums, Gingerbread, Dukkah 1,3,11
€7.50 Supplement

Chargrilled Aged Irish Sirloin Steak, Roast Field Mushroom,
Brandy Peppercorn Cream 12
€12.50 Supplement

All main courses served with a selection of seasonal vegetables and potatoes

**Our Beef is sourced in Ireland and Northern Ireland.
Prices are inclusive of VAT at the current rate.**

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Desserts

Sticky Toffee Pudding, Brulee Banana, Banana Ice Cream, Salted Butterscotch 1,3,7

€8.50

Tonka Bean Crème Brulee, Frosted Almonds, Homemade Shortbread 1,3,8

€8.50

Yoghurt Mousse, Salt Baked Pineapple, Cashew & Coconut Granola 1,3,8

€8.50

Vanilla Rice Pudding Crumble, Walnuts, Roast Pears, Maple, Vanilla Ice Cream 1,3,7,8

€8.50

White Chocolate & Black Cherry Cheesecake, Lime, Mandarin Sorbet, Pistachio

1,3,8

€9.50 (€3.50 Supplement)

Chocolate & Hazelnut Delice, Cacao, Quinoa, Blackberry, Clotted Cream Ice Cream

1,3,7,8

€9.50 (€3.50 Supplement)

Selection of Irish Cheeses, Quince, Walnuts, Crackers

1,3,8,9

€13.50 (€7.50 Supplement)

2 Courses €32

3 courses €39

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