

Table D' Hote Menu

Starters

Veloute of Roast Swede, Crispy Ham Hock, Peanut, Nasturtium 1,3,5,7,

“Young Buck” Blue Cheese & Onion Tart, Pickled Shallot Salad, Pecan & Pear
1,3,7,8,10

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

Fivemiletown Goat’s Cheese, Beetroot, Dulse, Honey, Rye Croute 1,3,10

Scorched Mackerel, New Season Potatoes, Horseradish, Crème Fraiche, Capers, Dill
4,10

Roast Quail, Salt Baked Celeriac, Remoulade, Beer Pickled Onions, Black Garlic,
Hazelnut Jus 10,12
€6.50 supp

“Burtonport” Crab Salad, Avocado, Yuzu, Elderflower Kombucha 1,2,3,10
€8.50 supp

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, Roast Celeriac Puree, Bordelaise Sauce, Crispy Shallots 9,10,12

Creamed Leek & Pearl Barley Pithivier, Spring Vegetables, Grain Mustard Veloute
1,3,7,12

Rigatoni of Wild Mushrooms & Spinach, Cured Hens Yolk, Parmesan, Sunflower Seed
Pesto, Watercress 1,3,10,12

Fillet of Hake, Braised Fennel, Coco Paimpol, Mussel & Kombu 4,10,12,14

Pan-fried Cod, Roast Spiced Cauliflower, Mango Salsa, Coriander, Curry 4,10

Roast Breast of Chicken, Black Pudding, Sweetcorn, Shiitake Mushroom, Madeira
1,3,10,12

Rump of Lamb, Crispy Shoulder, Garden Peas, Feta, Basil, Tomato 1,3,10
€8.50 Supplement

Breast of Gressingham Duck, Confit Leg Fritter, Pistachio Dukkah, Apricot, Asparagus
1,8,10,11,12
€7.50 Supplement

Chargrilled Aged Irish Sirloin Steak – Thyme Roasted Field Mushroom – Peppercorn
Cream 10,12
€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.**

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

Desserts

“Tiramisu” Coffee, 70% Chocolate, Frosted Almonds, Blackcurrant Wood 1,8
€8.50

Earl Grey Crème Brulee, Orange Shortbread 1,3
€8.50

Yoghurt Mousse, Salted Baked Pineapple, Cashew & Coconut Granola 1,3,8
€8.50

Pistachio Financier, Sauvignon Peaches, Cardamom Custard, Rose & Raspberry
Sorbet 1,3,8,12
€8.50

Chocolate Fondant, Malt, Puffed Barley, Coffee Ice Cream, Teriyaki Caramel 1,3,6
(Allow 15 minutes cooking time)
€9.50 (€3.50 Supplement)

Strawberry & White Chocolate Cheesecake, Java Long Pepper, Prosecco Sorbet 1,12
€9.50 (€3.50 Supplement)

Selection of Irish Cheeses, Quince, Walnuts, Crackers 1,3,8,11
€13.50 (€7.50 Supplement)

2 Courses €32

3 courses €39

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
11Sesame Seeds**12**Sulphur Dioxide**13**Lupin**14**Molluscs