

Table D' Hote Menu

Starters

Roast Cauliflower Velouté, Fivemiletown Goat's Cheese, Bacon & Grape
1,3,7

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

Confit Belly of Pork, Celeriac Puree, Remoulade, Pickled Mustard Seeds & Hazelnuts
8,10

Treacle Cured Donegal Salmon, Sweet & Sour Beets, Apple, Horseradish & Dill
3,4,7,10

Smoked Gubbeen Cheese & Onion Tart, Onion Ash, Shallot, Pear & Radish
1,3,7,10

Pan Fried Scallops, Pea & Mint, Crispy Pork Fritter, Gremolata & Lemon
€7.50 supplement
1,3,10,14

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

Braised Daube of Beef, Roast Onion Puree, Lentil, Smoked Bacon, Onion & Thyme
Crumble
9,10,12

Wild Mushroom, Pearl Barley & Fennel Pithivier, Seasonal Greens, Split Dill Velouté
1,3,7,10

Pan- Fried Seabass, Charred Scallion Chimichurri, “Chorizo” Emulsion, Olive, Fennel &
Tomato
3,4

Roast Breast of Chicken, Celeriac “Risotto” Charred Tenderstem Broccoli, Salsa Verde
7

Roast Fillet of Pork, Black Pudding, Roast Carrot & Vanilla, Cornichon, Mustard &
Apple
1,3,7,10

Roast Gressingham Duck Breast, Crispy Leg, Pistachio Dukkah, Sour Cherry & Baba
Ghanoush
€7.50 Supplement
1,3,7,8,11,12

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.

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Desserts

Sticky Toffee Pudding, Molasses Butterscotch, Toffee Popcorn, Vanilla Ice Cream

1,3

Stem Ginger Crème Brulee, Homemade Shortbread

1,3

White Chocolate Cheesecake, Macerated Strawberries, Rose & Hibiscus Sorbet, Java
Long Pepper

1,3

Yoghurt Mousse, Salt Baked Pineapple, Passionfruit Curd, Cashew & Coconut Granola

1,3,8

Chocolate & Hazelnut Delice, Hazelnut Praline Powder, Quinoa, Banana Ice Cream &
Salted Caramel

1,3,7,8

€3.50 Supplement

Selection of Irish Cheeses, Quince, Walnuts, Crackers

1,3,8,9

€7.50 Supplement

2 Courses €32

3 courses €39

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