

Table d'hôte

Homemade Breads, Balsamic, Olive Oil €4.50 ① ⑩ ⑪

Starters

- Seasonal Soup, Homemade Bread ① ⑩ ⑪
“Cashel Blue” Cheese & Asparagus Quiche, Pickled Pear & Walnut Salad, Walnut Vinaigrette ① ③ ⑦ ⑧ ⑩
Salt & “Szechuan” Pepper Squid, Coriander, Ginger, Chilli, Lime Aioli ① ② ③ ⑥ ⑦ ⑪ ⑭
Ham Hock & Leek Orzo Pasta, Truffle Oil, Aged Parmesan ① ③
Home Oak Smoked Chicken Salad, Baby Gems, Anchovies, Parmesan, House Dressing ① ③ ④ ⑩

Chefs Specials

- Pan- Seared Scallops & Soy Glazed Pork Belly, Pineapple, Chilli, Mandarin Gel ⑥ ⑭
€3.50 Supplement
“Kenmare” Smoked Salmon & “Granny Smith” Apple Cocktail, Marie Rose Sauce ① ③ ④ ⑩
€3 Supplement

Mains

- Pan- Fried Hake, Puy Lentils, Crispy Potatoes, “Salt & Vinegar” Dressing ④ ⑩
Guinness Braised Daube of Beef, Bourguignon Jus ⑨
Confit Leg of Duck, Asian Greens, Chilli, Hoisin & Salted Peanuts ④ ⑤ ⑥ ⑪
Risotto of Beetroot & Feta, Candied Walnuts & Tarragon ① ⑧
Slow Roast Pork Belly, Celeriac Puree, Cabbage & Smoked Bacon, Maple & Mustard Jus ⑩
Roast Breast of Chicken, Parmesan & Pancetta Risotto Bon Bon, Buttered Spinach, Truffled Celeriac Cream ① ③ ⑦
Polenta & Fine Herb Terrine, Slow Roast Shallots, Parmesan, Fennel Cream ①

Chefs Specials

- Curried Monkfish, Buttered Samphire, Mussels, Coconut & Coriander ④ ⑦ ⑭
€7 Supplement
Chargrilled Sirloin Steak, Portobello Mushroom, Roast Tomato,
Black Peppercorn Sauce or Blue Cheese Butter ①
€8 Supplement

Desserts

- Seasonal Berry & Almond Tartlet, Crème Anglaise, Vanilla Ice Cream ① ③
“Redcastle” Baked Alaska, Toffee Apple Sponge, Honey Ice Cream ① ③
Lemon Posset, Raspberry Meringue, Hazelnut Biscotti ① ③ ⑧
Classic Vanilla Bean Crème Brulee, Homemade Butter Shortbread ① ③
Chocolate Nemesis, Passion Fruit Curd, Coconut Sorbet ③ ⑦ ⑧
Peppermint & White Chocolate Cheesecake, Poached Pears ① ③ ⑦
Selection of Irish and Continental Cheeses, Pear Chutney, Biscuits ① ③ ⑧ ⑨ ⑩ ⑪
€4 Supplement

Three Course €35 | Two Course €27

Our Beef is sourced in Ireland & Northern Ireland

Prices are inclusive of VAT at the current rate



We prepare food from scratch in our kitchen, and wheat flours and nut products are used throughout the day. If you have an allergy or intolerance to any food substance, please inform your server and we will do our utmost to accommodate your request.

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