



DINNER MENU

STARTERS

St. Tolas Goat Cheese | Pickle Beetroot | Toasted Walnuts | Mixed Leaves | Citrus Dressing (V)
Stout Cured Salmon | Dill | Smoked Salmon Rillettes | Trout Caviar | Fennel Salad
Roast North Atlantic Scallops | Sauce Vierge | Fine Herb Salad
Olive Fed Pork Belly | Smoked Black Pudding Croquette | Apple & Vanilla Purée | Pickled Kohlrabi
Smooth Chicken Liver Parfait | Brioche | Pickles | Pear Chutney

MAIN COURSES

Aubergine Ravioli Goats Cheese | Morell Sauce
North Atlantic Cod | Wilted Spinach | Charred Broccoli | Brown Shrimp & Caper Sauce
Pan Fried Fillet of North Atlantic Halibut | Lobster Bisque | Langoustine & Vine Tomato Cocktail
Dry Aged Beef Fillet | Shallot | Wild Mushroom | Green Peppercorn Jus
Wicklow Lamb | Celeriac | Fondant | Thyme Jus
Glazed Duck Fillet | Polenta | Pink Apple Purée | Grilled Vegetables | Jus

DESSERT WITH TEA & COFFEE

Rhubarb & Elderflower Yogurt Cream | Carrot & Cranberry Sponge | Raspberry | Sorbet
White Chocolate Mousse Almond | Chocolate Crumbs | Strawberry Gel | Ice Cream
Lemon Yogurt Mousse | Carrot & Cranberry Base | Fruit Curd | Mango Sorbet
Coffee Mascarpone Brownie | Cocoa Nibs | Dulce De Leche | Mocha Ice Cream | Sponge
Selection Of Farmhouse Cheese | Chutney | Grapes | Quince | Crackers