

Autumn Menu

2 COURSE €26.95 / 3 COURSE €33.95

To Start

SEASONAL HOMEMADE SOUP OF THE DAY, HOUSE WHEATEN BREAD (1,7,13)

BREADED FISHCAKES, MIXED LEAF SALAD, TARTARE SAUCE (1,3,5,7,8)

CHICKEN LIVER PARFAIT BRULEED CHICKEN LIVER PARFAIT, FIG CHUTNEY,
SOURDOUGH TOAST (1,3,7,10,12)

MULROY BAY MUSSELS, GARLIC, CREAM, & WHITE WINE (2,7,9,12,14)

KATAIFI PRAWNS, PINEAPPLE SALSA, CORIANDER, SWEET CHILLI DIP (1,2,3,4,12)

PORK BELLY, BRAISED PORK BELLY, PICKLED CARROT, GINGER & CORIANDER (7,9,12)

CRISPY BRIE, TOMATO CHUTNEY, BABY LEAF SALAD (1,3,7,12)

SMOKED GUBBEEN CHORIZO SALAD, BABY GEM, TOASTED SCARPELLO SOURDOUGH, PARMESAN,
ROAST GARLIC DRESSING (1,3,7,10)

To Follow

SUPREME OF CHICKEN, BLACK PUDDING, ASPARAGUS, CHESTNUT MUSHROOMS (1,7)

SLOW ROASTED BEEF, BACON, CABBAGE & ONION (6,7,9,10,12)

SLOW ROASTED LAMB SHANK, MASH POTATO, LAMB JUS (4,7,12)

BEEF BURGER, MCCARRON'S OF RAPHOE BEEF MINCE, DONEGAL CHEDDAR CHEESE,
TOMATO RELISH (1,4,9,14)

FISH OF THE DAY, PAN SEARED FISH, WARM TARTARE HOLLANDAISE, BABY LEEKS, CHIVE OIL (1,3,7)

SIRLOIN STEAK SOUS VIDE BBQ IRISH SIRLOIN OF BEEF, TOMATO, PEPPER SAUCE (€5.00 SUPP) (1,7,9)

ROAST DUCK, ROAST HALF SILVER HILL DUCK, CARROT JAM, ORANGE SAUCE (€5.00 SUPP) (1,7,9)

(V) RISOTTO, ARBORIO RICE, WILD MUSHROOM TRUFFLE & AGED PARMESAN (1,3,7)

SERVED WITH A CHOICE OF SIDES: CREAMED MASH POTATO, CHIPS, GARLIC POTATO'S,
SEASONAL VEGETABLES, GARDEN SALAD.

To Finish

WARM APPLE CRUMBLE, ANGLAISE SAUCE, CARAMEL ICE CREAM (1,3,7,8)

CHOCOLATE BROWNIE, VANILLA ICE CREAM, CHOCOLATE TRUFFLE SAUCE (1,3,7,8)

GLAZED CITRUS TART, ITALIAN MERINGUE, BANANA ICE CREAM (1,3,7)

CHEESECAKE OF THE DAY, PLEASE ASK SERVER (1,7)

PANNA COTTA, BUTTERMILK & ROSEMARY PANNA COTTA, LYCHEE, RASPBERRY PUREE (7,8)

Allergens

(1) Cereals containing gluten (2) Crustaceans (3) Eggs (4) Fish including gelatin (5) Peanuts (6) Soybeans
(7) Milk including lactose (8) Nuts (9) Celery (10) Mustard (11) Sesame seeds (12) Sulphur dioxide, Sulfites
(13) Lupins (14) Molluscs

