

Dinner Menu: €63.00

Starter, Main Course, Dessert
Tea & Coffee

Starters

€18.00

Oak Smoked Irish Salmon Roulade with Warm Blini, Locally Grown Micro
Mesclun Leaves,
Citrus Dressing

Warm New Season Green Asparagus Tips with Wild Mushroom & Cepe
Foam

Seared Wild Bere Island Scallop with Golden Beetroot Puree, Pineapple,
Fennel & Curry Oil Salsa
Beetroot Ice Cream (G)

Slow Poached Terrine of Foie Gras with Home Preserved Mirabelle Plums
&
Warm Baby Brioche

Atlantic Prawn Tails
(€12 Supplement)

Served with Iceberg Salad and Marie Rose Sauce (G)

Or

Pan-fried in a Flat Parsley & Garlic Butter

Toonsbridge Irish Buffalo Mozzarella with Bloody Mary Jelly, Sauce Viegre
Courgette & Basil Foam (V) (G)

Soup of the Day served with Homemade Tortellini (V)

(V) Suitable for Vegetarian – (G) Gluten Free

Main Courses

€35.00

**8 Oz Fillet of Irish Beef with Fondant Potato & Onion Compote
Choice of Green Peppercorn, Bordelaise Sauce, Garlic & Parsley Butter or
Spicy Harissa Butter (G)
(€10.00 Supplement)**

**Loin of Suckling Pig with Candied Apple Puree, Homemade Apple Chutney,
Devils on Horseback and Sage Oil (G)**

**Glazed Breast of Fermanagh Duck with Slow Cooked Leg
Globe Artichoke Puree, Peanut Butter Ice Cream, Turnip Fondant & Pine
Nut Oil**

**Whole Black Sole Meuniere with Vanilla Scented Bisque & Crayfish Tails
(€18.50 Supplement)**

**Wild Seabass with Roasted Red Pepper, Cod Brandade, Anchovy Cream
Newgrange Rapeseed Oil and Aged Apple Balsamic**

**Cutlet of Wicklow Lamb with Slow Cooked Shoulder with Basil & Mint
Crumb, Sweetbread ,
Chulchoill Goats Cheese Fondue, Wild Garlic Oil**

**Fillet of Wild Atlantic Cod, Baby Squid and Native Shellfish,
Yellow Coconut Sauce (G)**

**Torte of Confit Leeks & Wilted Baby Spinach,
Parsley Coulis, Carrot Paint and Medley of Baby Vegetables (V)**

Side Orders

Homemade Chunky Chips,	€5.50
Creamed Spinach,	€5.50
Wild Woodland Mushrooms,	€7.50
Salad of Green Leaves with French Dressing	€5.50

Wines of the Month

<u>White</u>	1622	Pewsley Vale Riesling, Eden Valley
Australia		€52.00
<u>Red</u>	1744	Chianti Classico, Riserva. Lornano,
Italy		€49.00

**As a member of Good Food Ireland Executive Chef Finbarr Higgins supports the ethos
To prioritize the core indigenous ingredients of Irish cuisine and promote local and artisan
food producers**