

SET DINNER MENU

FOUR COURSES €56.75 (€50+VAT)

STARTERS

POTATO & THYME SOUP (V)
Wexford potato, Autumn thyme, roots,
crisp leek

 **WOOD-FIRED TIGER PRAWNS**
(€5 SUPPLEMENT)

Chorizo & crayfish stuffed,
garlic butter roast

OYSTERS ½ DOZ
David Keane's Conemara rock oysters,
mignonette, lemon, tabasco

SPICED IRISH LAMB SKEWERS
Chargrilled lamb fillet, miso and mirin mayo

QUINOA SALAD (VG)
Baby leaves, orange & lime dressing,
coriander, corn, black bean, avocado, chili

ARDSALLAGH GOATS CHEESE (V)
Goats cheese mousse, pickled beets, candied
pecans, black olive powder

MAIN COURSES

SIRLOIN, 35 DAY DRY AGED
ON THE BONE, 9OZ / 255G
Peppered cream, Pont Neuf chips *or*
micro cress & baby leafsalad

PORK

Slow cooked pork neck fillet, crisp
shallot mash, squash puree,
cinnamon jus

FREE RANGE CHICKEN
Pan roast breast, wood fired honey thigh,
roast chicken butter, creamed potato

GUNPOWDER MESS
Lime Mascarpone mousse, juniper
meringue, Gunpowder Gin & Tonic
lemon jelly, red berry gel

APPLE CRUMBLE
Vanilla bean custard, apple crisp,
salted caramel ice cream

RIB-EYE, 35 DAY DRY AGED 12OZ / 340G,
WSC GOLD MEDAL WINNER
(€15 SUPPLEMENT)

Peppered cream, Pont Neuf chips *or*
micro cress & baby leafsalad

MONKFISH

Artichoke puree, roast figs, coconut
& mussel cream, risotto arancini

FETTUCCINI
Chili, roast cauliflower, black garlic,
lovage, roast bell pepper gel

DESSERTS

LEMON TART
Meringue, lemon curd, raspberry,
cassis sorbet

CHOCOLATE BROWNIE
Dark chocolate sauce, Clementine
ice cream, candied orange

IRISH CHEESEBOARD SELECTION (€5.00 SUPPLEMENT)
with Plum and apple chutney, cranberry & hazelnut crackers

SIDES €5.00

CAULIFLOWER GRATIN
Cheese cream, cheddar crumble.
Wood fire gratinated

SUGAR SNAP PEAS
Crushed hazelnut

CREAMED POTATO
Wexford potatoes, Irish
butter and cream

POACHED EGGS
Soft poached hen eggs, watercress,
pancetta, grain mustard cream

MUSHROOM BOURGUIGNON
Chestnut mushrooms, pearl
onions smoked bacon lardons

CREAMED BABY SPINACH
Baby leaf spinach, nutmeg
& garlic cream

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~TEA AND COFFEE~
Served with Petit Fours