

Spring Evening Menu

2 Courses **19.95**

3 Courses **24.95**

Starters

7.50

Fresh Soup of the Evening

Warm Handmade Baby Pork Pie

cumberland sauce

Aged Parma Ham

green olive tapenade & fresh figs

Twice Cooked Castle Bellingham Blue Cheese Soufflè

apple and caramelised walnut salad

€2.00

Seared West Cork Scallops

cauliflower puree and crisp pancetta

€4.00 supplement

Feuillete of Asparagus Hollandaise

with soft boiled quail eggs

Spiced Falafal, Roquette and Red Chard Salad

slow roast red pepper dressing

Classic Gravadlax of Salmon and Crab Salad

shaved fennel and pickled cucumber salad

Cider Steamed Mussels

white wine, garlic, soft herbs

Warm Confit Duck Leg

celeriac remoulade, orange vinaigrette

Mains

16.95

Char-grilled Loin of Swordfish

nicoise cous cous, sauce vierge

Double Pork Chop

peas pudding and bacon with green beans

Lobster and Clam Linguini

with langoustine, white wine and soft herbs
supplement € 4.00

Guineafowl Tarragon

baby spring vegetables, dijon & tarragon cream sauce

Pan-fried Black Sole

with a lemon and parsley butter, new potatoes
supplement € 12.00

Char-grilled 10oz Sirloin of Irish Beef

home cut fries, watercress, beurre café de paris
supplement € 9.00

Fish Pie

salmon, cod. smoked haddock and Dublin bay prawns in a light white wine
cream sauce
mashed potato with herbed bread crumbs

Spring Irish Lamb Hot Pot

red cabbage and pomme anna

Stuffed Baby Courgette Flowers

parmesan polenta, slow roast pepper dressing

Sides

2.95

Buttered Baby Potatoes

Courgette Gratin

Roquette & Pecorino Salad

Champ Mash

Cumin Roasted Butternut Squash

Home Cut Fries

