

Fish

Pan-fried Atlantic Scallops & Crisp Pork Belly

Apple, Celeriac and Black Pudding Crumb

€ 33

Grilled Fillet of Turbot

Winter Chanterelles, Mussels, Glazed Muscat Grapes

Sweet Stem Cauliflower and Crispy Chicken Skin

€ 36

Roast Medallion of Halibut

Lobster Cannelloni, Iona Farm Baby Carrots and Cinnamon Bisque

€ 32

Meat

Hay Smoked Loin of Venison

Roast Beetroot, Fermented Blackberry, Cavolo Nero Crisp, Game Jus

€ 36

Thyme Infused Corn-fed Chicken

Charred Sweetcorn, Confit Shallot, Bacon Popcorn, Morels Mushrooms

€ 31

Charred Fillet of Sean Moriarty's Irish Angus Beef

Foie Gras, Parsnip, Baby Leeks and Bone Marrow Jus

€ 37

All Main Courses Served with Potatoes and Vegetables

Vegetarian/Vegan

Homemade Pumpkin Gnocchi

Caramelized Onion, Blue Cheese, Charred Broccoli

Black Truffle and Cashew Nuts

€ 21

Spiced Chickpea Satay (Vegan)

Crispy Cauliflower, Pickled Golden Raisins, Parsley Polenta

€ 21

Pearl Barley Risotto (Vegan)

Girolles Mushrooms, Braised Salsify and Crispy Artichoke Skin

€ 20

Vegetarian/Vegan dish is accompanied by a seasonal side salad

Our Beef is sourced from our own Farm and from Irish Origin

We support our Local Suppliers in compliance with our ECO policy in the Hotel to reduce the impact on our environment

Should You have any Questions regarding the content or preparation of any of our food please ask one of our team

We endeavour to accommodate food allergies/intolerances where possible.

Menu items, however, may contain nuts, peanuts, seeds and other allergens or ingredients you may wish to avoid.

If you have any questions please ask a member of staff who will provide you with our written Allergen book

All Prices include VAT