

## Starters

Fresh Local Crabmeat Salad <i>gf</i> <i>Apple Puree, Cucumber, Buttermilk, Dill Oil</i>	16
Smoked Mackerel Fishcake <i>Compressed Cucumber, Red Pepper Relish</i>	15
Mushroom Croquette <i>Spinach Tulle, Onion Puree, Figs</i>	14
Josper Charred Carrot <i>gf</i> <i>Carrot Puree, Feta Cheese, Puffed Wild Rice</i>	14
Heirloom Tomato Salad <i>gf</i> <i>Goats Cheese, Balsamic Reduction, Basil Oil</i>	15
Pan Fried Scallops <i>gf</i> <i>Grapefruit and Brown Butter, Watercress Salad</i>	13
Carpaccio of Prime Irish Beef <i>gf</i> <i>Truffle Oil, Rocket Leaves, Pecorino Cheese</i>	13
Crispy Ham Hock Terrine <i>Pickled Slaw, Tartare Sauce</i>	12

## Mains

Josper Grilled Chicken <i>gf</i> <i>Squash Puree, Charred Tender Stem Broccoli, Jus</i>	26
Braised Short Rib of Prime Irish Beef <i>Pearl Onion Jus, Potato Champ with Chives</i>	23
Tagliatelle with Tomato and Fennel Sauce <i>Fennel, Chilli, Lemon Zest and Toasted Breadcrumbs</i>	20
Pan Fried Sea Bass <i>gf</i> <i>Ratatouille of Vegetables, Fish Sauce, Basil Oil</i>	26
Josper Grilled Monkfish <i>Baby Courgettes and Beurre Blanc</i>	31
Grilled Filet of Salmon <i>gf</i> <i>Fennel, Tomato Beurre Blanc and Baby Potatoes</i>	28
Pumpkin and Spinach Risotto <i>v, gf</i> <i>Pumpkin, Spinach and Vegan Cheese</i>	18
Prime Irish Beef, Cheese Burger <i>Salad Garnish and Chips</i>	20

### Josper Grill

28 Day Dry Aged Fillet Steak 9oz	35	Kerry Lamb Tomahawk Cutlets	29
28 Day Dry Aged Ribeye 10oz	31	Crispy Pork Belly with Tiger Prawns	23
Entrecote on the Bone (2pax)	62		

Served with Gratin Potatoes, Baby Vine Tomatoes, Charred Onions

*Sauces: BBQ, Chimichurri, Peppercorn, Sweet Onion Jus, Béarnaise, or Jus*

*All Josper Grill Dishes are Gluten Free*

## Soups

Beef Consommé <i>gf</i> <i>Sherry, Julienne of Vegetables</i>	6
French Onion Soup with Gruyere Crouton	7
Soup of the Day <i>gf</i>	6
Wild Atlantic Seafood Chowder, Dill Oil <i>gf</i>	8

## Sides *gf*

Mixed Seasonal Salad	5
Fried Mushrooms with Garlic Butter	5
Mixed Seasonal Vegetables	5
Boiled Buttered Baby Potatoes	5
Sautéed Onions	5
Wilted Baby Spinach	5
Chips	5
Mashed Potatoes	5

*v = vegan, gf = gluten free*

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

All prices shown are inclusive of VAT

Should you suffer from any Food Allergies please notify your Service Staff