

Starters

Fresh Local Crabmeat Salad <i>gf</i>	16
<i>Iced Wild Garlic and Crème Fraîche Soup, Crispy Potatoes</i>	
Smoked Mackerel Tartare <i>gf</i>	15
<i>Honey, Apple and Horseradish</i>	
Heirloom Tomato Salad <i>gf</i>	14
<i>Burrata Cheese, Balsamic Reduction, Basil Oil</i>	
<i>Pan-fried Scallops gf</i>	16
<i>Beurre Blanc, Micro Leaves, Serrano Dust</i>	
<i>Pressed Ham Hock Terrine gf</i>	13
<i>Pickled Slaw, Tartare Sauce</i>	
<i>Beetroot and Chickpea Salad v</i>	12
<i>Vegan Cheddar, Mixed Leaves and Puffed Quinoa</i>	
<i>Carpaccio of Prime Irish Beef gf</i>	16
<i>Truffle Oil, Rocket Leaves, Pecorino Cheese</i>	

Soups

French Onion Soup with Gruyère Crouton	8
Soup of the Day <i>gf</i>	7
Wild Atlantic Seafood Chowder, Dill Oil <i>gf</i>	9

Mains

Josper Grilled Chicken Supreme <i>gf</i>	26
<i>Caramelized Carrot Purée, Charred Tender Stem Broccoli, Jus</i>	
Braised Short Rib of Prime Irish Beef <i>gf</i>	24
<i>Pearl Onion Jus, Potato Champ with Chives</i>	
Tagliatelle with Tomato Sauce	20
<i>Courgette, Feta Cheese, Toasted Pine Kernels, Rocket Leaves</i>	
Josper Grilled Fillet of Atlantic Cod <i>gf</i>	27
<i>Ratatouille of Vegetables, Fish Sauce, Basil Oil</i>	
Pan-fried Fillet of John Dory <i>gf</i>	29
<i>Black Rice Risotto, Artichoke Bottoms, Green Peas, White Wine Sauce</i>	
Grilled Fillet of Salmon <i>gf</i>	28
<i>Fennel, Tomato Beurre Blanc and Potato Champ</i>	
<i>Prime Irish Cheese Beef Burger</i>	20
<i>Salad Garnish and Chips</i>	
<i>Wild Mushroom Risotto gf, v</i>	19
<i>Italian Truffle Oil, Vegan Parmesan and Rocket Leaves</i>	

Josper Grill

28 Day Dry Aged Fillet Steak 9oz	36	Slaney Valley Lamb Rack	32
28 Day Dry Aged Ribeye 10oz	31	Entrecôte on the Bone (2pax)	64
<i>From our Own Dry Ager</i>		<i>From our Own Dry Ager</i>	
Crispy Pork Belly with Tiger Prawns	24		

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

Sides *gf*

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