

DINNER

July

2 courses - €35

3 courses - €42

Duck Liver Pate

Smoked duck breast, apple & gooseberry compote, pickled red onion, sourdough (gf)*

House Cured Salmon Tartare

Cucumber, mustard, dill & horseradish crème fraiche, caviar (gf)

Broad Bean, Pea & Mint Bruschetta

Grilled sourdough, ricotta, garlic, lemon, smoked mozzarella (gf)*

Ham Hock & Black Pudding Fritter

Summer piccalilli, cider & apple, organic leaves

Pan-Roast Fillet of Hake

Caponata, roast garlic puree, fresh basil, pine nut, olive & caper butter (gf)

Sean Ring's Free-Range Chicken Supreme

Stuffed leg, fricassee of pea & summer mushroom, marsala jus (gf)*

Tempura of Haddock & Red Tail Prawns

Nori & lemon aioli, pickled daikon & carrot, double cooked chips

Summer Vegetable Tartlet

Creamed leek, wild mushroom, baby carrot, pickled red onion, organic leaves

Dry-Aged Hereford Striploin +€5

Portobello mushroom, crispy tabacco onions, sauce béarnaise, double cooked chips (gf)*

Peanut Butter Parfait

Chocolate mousse, caramel, roasted peanuts (gf)

New York Blueberry Cheesecake

Berry compote, crème fraiche

Madagascan Vanilla Crème Patisserie

Wexford strawberries, fresh mint, biscotti (gf)*

(gf) gluten free

(gf)*gluten free option available