

EVENING MENU

SEASONAL STARTERS – APPETISING & FRESH

HOUSE BAKED SOURDOUGH CULTURED BUTTER & BLACK OLIVE TAPENADE	€8
SOUP OF THE DAY HOMEMADE BROWN BREAD	€11
HAKE & SALMON FISH CAKE PARSLEY AÏOLI, FRESH HERB SALAD, HONEY LEMON DRESSING	€16
CHICKPEA & SUNFLOWER SEED HUMMUS RED PEPPER & WALNUT PESTO, EVOO, FOCACCIA	€16
ARDSALLAGH GOATS CHEESE & KALE SALAD PANCETTA, APPLE, SPICED CASHEWS, STONEWELL CIDER DRESSING	€17
CHICKEN BALLOTINE CELERIAC PUREE, PICKLED SHIITAKE, HONEY, LEMON CHICKEN JUS & WILD GARLIC OIL	€18
GRILLED FENNEL & BEEF BRESAOLA BUTTER BEAN PUREE, ORANGE, HAZELNUT, PESTO	€18
HOUSE SMOKED ORGANIC SALMON RILLETTES BRIOCHE, BEETROOT, SESAME AÏOLI & KUMQUAT	€19

MAIN COURSES

HANDMADE POTATO GNOCCHI ROMESCO SAUCE, SHIMEJI, MANCHEGO CHEESE, FRISEE, SPICED PUMPKIN SEEDS, CLEMENTINE VINAIGRETTE	€30
CHICKEN SUPREME PARMESAN ESPUMA, NEW SEASON TENDER STEM BROCCOLI WITH PINENUTS, RAISIN SALSA	€35
PAN SEARED HAKE SPINACH VELOUTÉ, DILL MASH, ORANGE BRAISED FENNEL, HAZELNUT ALMOND CRUMB	€36
THORNHILL DUCK BREAST CARAMELIZED APPLE PUREE, BEETROOT SALAD, CROQUETTE AND DUCK JUS	€38
28 DAY DRY AGED JOHN STONE 10OZ SIRLOIN STEAK COURGETTE SALAD, FURIKAKE, BABA GANOUSH TRIPLE COOKED FRIES, DEVIL'S BUTTER OR PEPPER SAUCE	€45
SURF'N'TURF 28 DAY DRY AGED JOHN STONE 32OZ COTE DE BOEUF KATAIFI PRAWN, SEASONAL SALAD, PARMESAN FRIES, DEVIL'S BUTTER AND PEPPER SAUCE	€120

DINNER MENU SUPPLEMENT – 16

SIDES TO SHARE

SEASONAL SIDE SALAD, CHERRY TOMATOES, CUCUMBER, HONEY MUSTARD DRESSING HONEY GLAZED CARROTS, SOUR CREAM CRUSHED BABY POTATOES WITH BASIL PESTO TRIPLE COOKED POTATO FRIES SAUTÉ PAK CHOI, GARLIC, CHILLI, GINGER SAUCE TRUFFLE FRIES, PARMIGIANO REGGIANO (€2 SUPPLEMENT)	€8
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