

## STARTERS

### Ardsallagh goats cheese

macerated figs, fig purée, raisin crispy bread,  
caramelised pecan nut, red vein sorrel

### Jumbo prawn cocktail

baby gem, avocado, spicy Marie Rose

### Spicy Korean chicken wings small

toasted sesame, hoisin mayonnaise

### Feighcullen Chicken liver & foie gras parfait

baby spinach, trio quinoa, feta, edamame beans,  
pomegranate, mixed seeds, cider dressing

## MAINS

### Feighcullen farm chicken supreme

smoked pomme purée, charred tender steam broccoli,  
tarragon & pearl onion jus

### Steak frites

8oz striploin, skinny fries, Béarnaise sauce, watercress

### Pan roasted Atlantic cod fillet

tender stem broccoli, lemon crushed potato, smoked  
almonds, lemon and caper sauce grenobloise

### Sundried tomato & aubergine rigatoni

Arugula, pine nut, parmigiana reggiano



## DESSERT

**Carton House honey and walnut cake**  
vanilla ice cream, rhubarb gel, rhubarb cream

**Chai Tea crème brûlée**  
gluten free short bread biscuit

**Double chocolate bar**  
crunchy feuilletine, chocolate sauce

**Plant based chocolate mousse**  
nutty granola, raspberries, raspberry coulis, raspberry sorbet

€ 60 for 2-course, € 70 for 3-course

## ALLERGENS

Allow us to fulfil your needs – please let one of our staff know if you have any special dietary requirements, food allergies or food intolerances.

We also have an allergen matrix available below for your information or simply ask a member of our team to view.

