

DINNER GROUP MENU

SMALL PLATES

Garlic & Potato Soup

Sourdough croute and black garlic cream

Mannin Bay Organic Salmon Gravlax

Kilkeel Harbour dressed crab, pickled cucumber salad, green apple gel

Country Style Terrine

Tom Salter Ham Hock, Tommy Doherty black pudding,
Feighcullen Farm chicken with seasonal chutney, mulled wine jelly, sourdough

Ard sallagh Goats Cheese & Beetroot Salad

High Bank balsamic glaze, Amaretto and walnut crumble

LARGE PLATES

Pan Seared Feighcullen Farm Chicken Supreme

Potato gnocchi, peas, heirloom tomato, chicken and butter emulsion sauce

Pat Mc Loughlin's 24h Braised Beef Cheek

Kathleen's mash potato, crispy onion and horseradish

Kilmore Quay Cod

Noilly Prat sauce, Goatsbridge trout roe, dillisk, pearl onion and confit potato

Pan Seared Lona Farm Courgette Pancake | vg

Heirloom tomato salsa and harissa dip

SIDES ALL 6 EURO

Truffle Cauliflower

36 months aged parmesan cheese

Kathleen's Mash Potatoes

Glenilen Farm Butter

Mixed Leaf Salad

Heirloom tomato, radish and olive crumb, High Bank balsamic dressing

Iona Farm Buttered Seasonal Green Vegetables

DESSERTS

Pistachio Dome

Kirsh cherries, pistachio, dacquoise

Baked Custard Pie

Meringue, Jameson whiskey, candied citrus zest,
Christmas pudding ice cream

Oreo Chocolate Cake

Chocolate sauce, Oreo crumble

Mixed Berries Meringue

Redcurrant cream, blackberry sorbet

2 Courses €58 | 3 Courses €68

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

We also have an allergen matrix available via this QR Code

