

## STARTERS

### Ardsallagh goats cheese

pickled beetroots, candied walnuts,  
mesclun leaves, chardonnay dressing

### Jumbo prawn cocktail

baby gem, avocado, spicy Marie Rose

### Spicy Korean chicken wings

toasted sesame, hoisin mayonnaise

### Feighcullen Farm chicken and ham hock terrine

apple gel, Carriage House onion relish, crispy sourdough

## MAINS

### Feighcullen Farm turkey breast

roast potatoes, thyme & apricot stuffing, pancetta,  
brussel sprouts, cranberry sauce, turkey gravy

### Steak frites

8oz striploin, skinny fries, Béarnaise sauce, water cress

### Pan roasted Atlantic cod fillet

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

### Wild mushroom & truffle pithivier

cep ketchup, roast potatoes, charred tender stem broccoli



## DESSERT

### Bread and butter crème brûlée

clementine, vanilla ice cream

### Plum and port wine crumble

Christmas pudding ice cream

### Sticky toffee pudding

apple and cinnamon compote, vanilla ice cream



### Plant based chocolate mousse

kirsch marinated cherries, crunchy nuts, cherry sorbet

€ 70 for 2-course, € 80 for 3-course

*A 10% service charge will be applied to your final bill.*

## 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.

