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# EARLY EVENING MENU

*Served between 5:00pm and 6:00pm  
"except Saturday"*

Nearly One Hundred  
Original Recipes

## STARTERS

### Garlic & potato soup

Sourdough croute and black garlic cream

### Manin Bay organic salmon gravlax

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

### Country style terrine

Ham hock, black pudding and chicken with seasonal chutney, mulled wine jelly, sourdough

## MAINS

### Pan seared Pat McLoughlin's chicken supreme

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

### Pat McLoughlin's 24h braised beef cheek

Kathleen's mash potato, crispy onion, horseradish

### Kilmore Quay cod

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



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## SIDES €6

### 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, vanilla ice cream

### Oreo chocolate cake

Chocolate sauce , Oreo crumble

2 Courses €45 | 3 Courses €55

