



STARTERS

CHESTNUT SOUP	9
<i>Marinated Shiitake Mushrooms, Smoked Almonds, Celery Chips (1,2,8,9 (almonds))</i>	
GOATS CHEESE PARFAIT	11
<i>With Beetroot and Apple Puree, Pineapple Chips, Fig Compote (8,2)</i>	
PHEASANT TERRINE	13
<i>Toasted Sourdough, Fig Compote, Seasonal Leaf Salad (1,2,14,13)</i>	
BETROOT CURED SALMON	12
<i>Pickled Shallots, Compressed Cucumber, Mustard Seed and Honey Emulsion, Walnut (4,14,12)</i>	

MAINS

PORK CHOPS	28
<i>Soaked in Crème Fraiche and Cabbage Juice, Soda Bread Crust, Parsnip Puree, Honey Whiskey Chili Sauce, Baby Carrot (1,8,2)</i>	
ROAST ROULADE OF TURKEY	28
<i>Cranberry and Red Wine Sauce, Champ Mash, Roast Potato, Brussels Sprouts, Glazed Carrots (8,1,2)</i>	
PAN FRIED SEABASS	26
<i>Garlic Bacon & Herb Potatoes, Cherry Tomato, Saffron Beurre Blanc (4,2,1,8)</i>	
RISOTTO	26
<i>Butternut Squash, Spring Onion, Shiitaki Mushroom, Saffron, Pumpkin Oil (1,2,8,14)</i>	
90z SIRLOIN STEAK	34
<i>Cooked to your liking over coals in our Josper grill (3,8,13)</i>	

(All Steaks are served with a choice of Peppercorn, Bearnaise, or Chimichurri Sauce, Skinny Fries, Grilled Portobello Mushroom & Watercress Salad)

DESSERT

WARM CHRISTMAS PUDDING	7.50
<i>With Brandy Butter and Hot Anglaise (2,8,3,9(almonds), 12)</i>	
NEW YORK BAKED CHEESECAKE	7.50
<i>With Tonka Berry Compote and Forest Fruits (8,3)</i>	
VEGAN DOUBLE CHOCOLATE BROWNIE	7.50
<i>With Chocolate Sauce and Raspberry Sorbet, (2,9 (almonds))</i>	

TEA / COFFEE

Two Courses €40 including Tea/Coffee

Three Courses €50 including Tea/Coffee

Allergen Index:

(1) Celery, (2) Cereals, (3) Eggs, (4) Fish, (5) Crustacean, (6) Molluscs, (7) Lupin, (8) Milk, (9) Nuts by name, (10) Peanuts, (11) Sesame, (12) Soya, (13) Sulphur Dioxide (14) Mustard