



SIP DINE & UNWIND

STARTERS

Beef Short Rib Croquettes	€12.95
Salsa Verde Mayonnaise (1,2, Wheat, 3, 8, 11,12,13,14)	
Wrights Smoked Salmon	€14
Avocado Purée, Pickled Fennel & Beetroot, Citrus Gel, Guinness Bread Tuille (2,4,8,11,12,13,14)	
Homemade Soup of the Evening	€8.50
Freshly Baked Breads (1,2 Wheat, 8, 12,13)	
Terrine of Duck	€13.95
Brandy soaked Golden Raisin, Warm Brioche, Fig Compote (1,2,Wheat, 3,8,11,12,13,14)	

MAINS

Pan fried Cornfed Chicken
Caramelised Onion Mash, Sautéed Baby Spinach, Porcini Sauce, Crisp Sweet Potato (1,8,12,13)
12 Hour Beef Short Ribs
Gratin Potato, Heirloom Carrots, Beef jus (1,8,12,13,14)
Pan-Fried Fillet of Organic Salmon

Potato Fondant, Wilted Greens, Saffron Beurre Blanc (4,8,12,13, 14)

Risotto of Mozzarella, Butternut Squash & Sage,
Parmesan Tuille
(1, 8, 11,12,13,14)

SIDES

House Fries	€5.50
Truffle & Parmesan Fries (3,4,8,11,12,13,14)	€6.50
Grilled Broccoli, Hazelnut Noisette (8,9 Hazelnut)	€6.50
Mini Caesar House Salad (11,12,13)	€6.50
Oven Baked Creamed Mash Potato (8)	€6.50
Smoked Cheese Cauliflower Mornay (2 wheat, 8 11, 12, 13)	€6.50

DESSERTS

Warm Fudge Cake with Vanilla Ice Cream and Brandy Sauce (2 Wheat,3,8, 9 almond,12)	€10
Mont Blanc Tart , Chocolate Shaving, Rum, Vanilla & Chestnut Cream, Homemade Tart (2,3,8,9, 12,13)	€10
Black Forest , Mascarpone Ice cream with Cherry Gel (2,3,8,9, 12,13)	€10
Draynes Farm Ice Cream & Sorbet Selection (8, 12,13) Ask you server for today's flavours	€6
Selection of Irish Cheese Crackers and Chutneys (2 Wheat, 8, 9 Smoked Almonds, 12,13,14)	€14
Homemade Fudge (8,13)	€4

** All groups of 5 or more people will have an automatic 10% discretionary gratuity added to their bill **

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