



TABLE D'HOTE

STARTERS

Beef Short Rib Croquettes *Salsa Verde Mayonnaise*

(1,2, Wheat, 3, 8, 11,12,13,14)

Wrights Duo of Smoked Salmon Avocado Purée, Pickled Fennel & Beetroot, Citrus Gel,

Guinness Bread Tuille *(2,4,8,11,12,13,14)*

Homemade Soup of the Evening

Freshly Baked Breads (1,2 Wheat, 8, 12,13)

Duck Liver Mousse

Brandy, Raisin & Shallots, Brioche, Fig Compote (2,wheat,3,8,11,12,13,14)

MAINS

Spiced Cornfed Chicken

Black Olive Ratatouille & Potato Rosti, Tomato Pesto (1,8,12,13)

BBQ Short Ribs

Charred Corn, Chive Mash, Rocket & Pickled Red Onion Salad

(1,8,11,12,13,14)

Josper Grilled 10oz Irish Angus Sirloin

Mushroom Ketchup, Vine Roasted Cherry Tomato, Choice of Peppercorn,

Garlic Butter, Red Wine Jus

Choice of Fries, Creamed Mash (1,8,11,12,13,14) (Supplement €10)

Panfried Fillet of Organic Salmon

Potato Fondant, Tenderstem Broccoli, Saffron Beurre Blanc

(4,8,12,13, 14)

Wild Mushroom & Truffle Risotto

Parmesan & Truffle Crisp (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

€6.50

(2 wheat, 8 11, 12, 13)

DESSERTS

Strawberry & Pistachio Mousse Cake

(2 Wheat,3,8, 9 Pistachio,12)

Lime & Lavender Opera Cake

(2,3,8,9, 12,13)

Rhubarb Tart

(2,3,8,9 Almond, 12,13)

Draynes Farm Ice Cream & Sorbet Selection

(8, 12,13) Ask your server for today's flavours

Selection of Irish Cheese

Crackers and Chutneys *(Supplement €4)*

(2 Wheat, 8, 9 Smoked Almonds, 12,13,14)

Homemade Fudge

(8,13)

** 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