



À LA CARTE

STARTERS

Oak Smoked Irish Salmon

House Pickled Vegetables, Wasabi Caviar Dressing (4,12)

13.50

Classic French Onion Soup

Gruyere Cheese Crouton (1,6,7,10,12)

8.95

Chicken Liver Parfait

Toasted Brioche, Red Onion Marmalade (1,6,7)

12.00

Goats Cheese Bon Bon

Apple Purée, Beetroot, Orange Blossom Honey (1,3,6,7)

12.50

Slow Cooked Pork Belly

Oak Park Black Pudding, Sweet Pickled Red Cabbage, Pear Purée (1,6,12)

12.50

Thai Fish Cake

Asian Slaw, Chili & Coriander Dressing (1,3,4,6,12,14)

13.50

Heritage Beetroot Salad

*Beetroot, Puy Lentils, Roast Squash, Pomegranate,
Baby Spinach, Ginger & Lime Dressing (V)*

11.50

Allergens

1-Cereals containing Gluten, 2- Crustaceans, 3- Eggs, 4- Fish, 5- Peanut, 6- Soybean, 7- Dairy, 8- Nut, 9-Celery, 10-Mustard,
11- Sesame Seed, 12-SulphurDioxide & Sulphates, 13-Lupin, 14-Molluscs



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MAIN COURSE

Trio of Fish

*Seaweed Creamed Potato, Samphire,
Cauliflower Purée, Anise Butter Sauce (2,4,7,9,12)*
31.00

Pan-Seared Fillet of Lamb

*Confit Potato, Grilled Vegetables,
Black Olive Tapenade, Port Jus (6,7,12)*
36.50

Free Range Chicken

*Crispy Pancetta, Green Beans, Baby Carrots
Potato & Cheese Gratin, Chicken Jus (6,7,12)*
24.50

Teriyaki Salmon Fillet

*Stir Fried Asian Cabbage, Peppers,
Golden Bean Sprouts, Teriyaki Glaze (1,4,6,12)*
28.00

Sweet Potato & Roast Garlic Ravioli

Baby Butter Spinach, Roast Red Pepper Coulis (1,3,6,7,12)
18.95

Grilled Prime Irish Hereford 10oz Sirloin Steak (1,6,7) 38.50

Grilled Prime Irish Hereford 8oz Fillet Steak (1,6,7) 42.00

*Crispy Onions, Grilled Asparagus,
Confit Red Onion, Triple Cooked Chips
Choice of Sauce:
Pepper (7,10,12) Garlic Butter (7), Hollandaise (3,7)*

SIDES

5.00 each

*Chunky Chips (1), Steamed Vegetables (7)
Creamed Champ Potato (7), Onion Rings (1,7)*

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DESSERT

Baked Lemon Meringue Tart

Praline Ice Cream, Wild Blueberry Essence (1,3,7,8)

8.50

Warm Belgian Chocolate Pudding

Blood Orange Sorbet (1,3,6,7)

8.50

Apple & Blackberry Mille Feuille

*Delicate Layers of Crisp Puff Pastry, Carmelised Spiced Apples,
Tangy Berry Compote, Lavender Crème Anglaise (1,3,7)*

8.50

Poached Pear

*Black Cherry Compote, Crispy Meringue, Greek Yoghurt
Orange Blossom Honey, Toasted Pumpkin Seed (1,3,7)*

9.50

Red Berry & White Chocolate Cheesecake

Coconut & Lime Crumble, Berry Coulis (1,6,7)

8.50

Selection of Three Irish Cheeses

*Celery Sticks, Grapes, Plum Chutney,
Cheese Biscuits (1,3,7,9,12)*

14.00

Americano 4.10

Espresso 4.10

Cappuccino (7) 4.20

Latte (7) 4.20

Mocha (7) 4.20

Flat White (7) 4.20

Tea 4.10

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11- Sesame Seed, 12-SulphurDioxide & Sulphates, 13-Lupin, 14-Molluscs