



MOTHERS DAY LUNCH MENU

€48pp

STARTERS

CREAM OF ROASTED BUTTERNUT SQUASH AND CELERIAC SOUP, HIGH BANK APPLE DRIZZLE, HOMEMADE GUINNESS AND TREACLE BREAD

DUNGENESS CRAB & PINK PRAWN TIMBALE, CITRUS AIOLI, PICKLED ORGANIC BEETS, DRESSED BABY ROCKET LEAVES, TOASTED SOURDOUGH

CORN FED CHICKEN BABY LEEK AND BUTTON MUSHROOM VOL AU VENT IN A TARRAGON & CHABLIS VELOUTÉ, PUFF PASTRY TEXTURE

DUCK LIVER ARMAGNAC PATE INFUSED WITH GARLIC AND THYME SPRIGS, TOASTED RUSTIC SOURDOUGH, PLUM AND APPLE CHUTNEY

MAIN COURSES

THYME AND GARLIC ROASTED SUPREME OF FREE-RANGE CHICKEN, DUCK FAT FONDANT POTATOES, GARDEN PEA AND SMOKED BACON FRICASSEE, PORT WINE PAN JUS

PAVE OF HERB CRUSTED KILMORE ATLANTIC HAKE, GARLIC & GINGER SAUTÉED BABY POTATOES, TENDER STEM BROCCOLI, CHANTENAY CARROTS, COCONUT KAFIR SAUCE

SLOWLY BRAISED COSTELLO'S PALE ALE HEREFORD BEEF SHORT-RIB, ROOT VEGETABLE MOUSSELINE, CREAMED IDAHO POTATO, RED WINE PAN JUS, TOBACCO ONION

MISO GLAZED ROASTED BUTTERNUT SQUASH, CAULIFLOWER TEXTURES WITH PINE KERNEL'S, CRANBERRIES AND FINE HERBS. RED PEPPER BASIL PESTO DRESSING

DESSERTS

FORAGED RASPBERRY & BELGIAN WHITE CHOCOLATE MASCARPONE CHEESECAKE, BUTTERY SHORT BREAD CRUMB, SEASONAL BERRY COMPOTE

70% CHOCOLATE BROWNIE TEXTURE, DULCE DE LECHE, MACERATED POACHED PEACH, COFFEE MASCARPONE

WARM CINNAMON SCENTED BRAMBLY APPLE AND PLUM TARTLET, SHORT CRUST PASTRY, BAILEYS SCENTED ANGLAISE, VANILLA POD ICE-CREAM

MUSCOVADO BURNT TIA MARIA AND ESPRESSO CRÈME BRULE, LANGUE DE CHAT BISCUITS

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. A detailed allergen menu is available on request; however, we are unable to provide information on other allergens outside of the fourteen legal allergens. Menu subject to seasonal change. Our beef is 100% Irish origin.