

3 COURSE MENU

€52 per person

TO START

Roasted red pepper & tomato soup Crème fraîche, homemade garlic & rosemary focaccia Pork belly
Our smoked sticky pork belly,
pickled red cabbage slaw

Burrata
Pesto, green olives, pine nuts, basil
and homemade focaccia

MAINS

Grilled Sea bream
Romesco sauce, grilled red pepper, capers, courgette, toasted almonds and pickled shallots

Manor Farm cornfed Rotisserie half chicken Crispy seasonal stuffing beignet, onion gravy, buttered kale, baby potatoes with soft herb mayonnaise

8oz Rump of Beef Red onion jam, baby gem heart salad with pickled red onion, parmesan & sourdough crumbs (€7 supplement)

Beef Burger (Gilligan's Farm)
Fried beef burger, cheddar cheese, crispy onion ring on toasted brioche bun with honey roasted
garlic mayonnaise & skinny fries

Gnocchi Cacio e Pepe (Vegetarian)
Pecorino cheese, cracked black pepper, courgette ribbons, baby green olives, Italian parsley, extra virgin olive oil

SIDES

Skinny fries €5.95 with honey roasted garlic mayonnaise

Creamed potatoes €6.25

Green beans & broccoli €6.25 with mustard & honey

Baby potatoes €6.25 with soft herbs mayonnaise

DESSERTS

Mandarin zest infused Crème brûlée with fresh mandarin

Warm chocolate brownie sea salt flakes, warm chocolate sauce & homemade hazelnut brittle ice cream

Warm upside down caramelised apple cake with vanilla, cardamom custard and vanilla ice cream