



2 courses €35, 3 courses €42

Crab crème Brulé

Ardsallagh goat's cheese croquettes, organic leaves, roasted red pepper & tapenade oil (V)

An Sugan Chicken Liver Pate infused with garlic & brandy, served with red currant marmalade & toasted sour dough

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Filo parcels with roast butternut squash, feta, caramelized onion & red pepper sauce (V)

Breast of Irish chicken in a Madeira sauce on a bed of garlic & rosemary roasted baby potatoes & seasonal vegetables

Seared fillet of Union Hall hake on a bed of crushed potato with Gubbeen chorizo, seafood velouté & salsa verde

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Pannacotta, Poached Homegrown Rhubarb & Shortbread Biscuits

Caramel ice-cream sundae, chocolate sauce & honeycomb

Chocolate & orange brownie with vanilla bean ice-cream & chocolate sauce

Omissions Certainly, but no Substitutions.  
No separate cheques