



### STARTERS

#### SEASONAL SOUP OF THE EVENING

Homemade Soda Bread  
1, 2, 7, 14, VEG, A-GF, A-VE

#### HOUSE CURED GOATSBRIDGE TROUT, CAVIAR, MOONCOIN BEETROOT

Sour Cream & Fresh Dill  
5, 7

#### TOONSBRIDGE MOZZARELLA, GRANTSTOWN HEIRLOOM TOMATOES, SERRANO HAM

High Bank Balsamic & Brioche  
2, 4, 7, 14

### MAIN COURSES

#### RINGS FARM CHICKEN SUPREME

Pea Fricassee, Smoked Bacon, Carrots, Roasting Jus  
1, 7

#### RIVERSFIELD FARM VEGETABLE RISOTTO

Artichoke, White Truffle, Parmesan  
1, 2, 7, VEG, A-GF

#### PAN FRIED SEABASS

Grantstown Heirloom Tomatoes, Samphire, Warm Mussel Vinaigrette  
1, 5, 8, 14

#### BRAISED LAMB SHOULDER

Aubergine, Courgette, Smoked Yoghurt, Lamb Sauce  
1, 7

**All main courses (except Risotto) served with  
Seasonal vegetables and creamed potatoes**

### DESSERTS

#### VANILLA PANNA COTTA

Poached Rhubarb, Honeycomb, Verbena  
7

#### WARM CHOCOLATE BROWNIE

Seasonal Berries, Candied Walnuts, Vanilla Ice Cream  
2, 4, 7, 10 A-GF

#### BAILEY'S CHEESECAKE

Coffee Nougatine, Vanilla Cream  
2, 7

**2-course €21.95/3-course €26.95**  
**Both Options Include Tea or Coffee**

**ALLERGENS:** 1. Celery, 2. Gluten, 3. Crustaceans, 4. Eggs, 5. Fish, 6. Lupin, 7. Milk, 8. Molluscs, 9. Mustard, 10. Nuts, 11. Peanuts, 12. Sesame, 13. Soya, 14. Sulphur Dioxide

VEG- Vegetarian | A-VE – Available vegan with some substitution | A-GF – Available Gluten free with substitution