



Local Feast — Winter

Starters

CHOOSE 2

Baked Camembert – grapes, celery, candied nuts & garlic butter brioche

Beef Crostini – caramelised onion & horseradish cream

Atlantic Fish & Seafood Chowder – Atlantic fish, prawns and mussels with herbs and root vegetables, house-baked brown bread

Artichoke & Truffle Soup – creamy artichoke soup with a delicate truffle essence

Chicken Roulade – Clonakilty black pudding, roasted mushrooms & rich mushroom sauce

Cured & Torched Beetroot Salmon – celeriac remoulade, beetroot gel & cucumber

Organic Salmon Fish Cakes – lemon aioli, shaved fennel & grapefruit salad, fresh herbs & citrus dressing

Scotch Egg – soft-centred, seasonal greens & warm hollandaise

Desserts

Sticky Toffee Pudding – warm date pudding, rich toffee sauce & vanilla ice cream

Bread & Butter Pudding – traditional homemade pudding served with warm vanilla anglaise

Tarte Tatin – caramelised local apple tart with buttery pastry, served warm with vanilla ice cream

Warm Chocolate Brownie – rich chocolate brownie, vanilla ice cream & warm chocolate sauce

Main Courses

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Braised Irish Lamb Shank – creamy colcannon, seasonal greens & rosemary jus

Traditional Irish Lamb Stew – slow-cooked Irish lamb, root vegetables & herb dumplings

Braised Feather Blade of Irish Beef – carrot purée, potato rosti, seasonal vegetables & rich red wine jus

Crispy Pork Belly – dauphinoise potatoes, cauliflower purée, Clonakilty black pudding crumble & rosemary jus

Roasted Chicken Breast & Pulled Thigh – mustard and lemon gravy, pancetta chipolata, roasted new potatoes & carrot-orange purée

Roast Breast of Irish Corn-Fed Chicken – coq au vin sauce, butternut squash gratin & seasonal vegetables

Baked Cod – soft herb crust, pan-fried potatoes, spinach, capers, semi-dried tomatoes & tarragon velouté

Thyme-Roasted Wicklow Lamb Rump – white bean ragout with garlic, celeriac dauphinoise & rich roasting juices

Moroccan-Spiced Butternut Squash (Vegetarian) – spiced couscous, lemon & roasted Mediterranean vegetables

Please note

A celebration of Irish produce, slow cooking and rich European winter flavours. Dishes and seasonal vegetables may be adapted to availability and quality.