



## Starters

### **Seafood Chowder €12**

Selection of fresh, smoked and shellfish with seasonable vegetables in a creamy saffron veloute. Served with homemade soda bread.

*Contains Allergens 1 Wheat, 4, 7, 9, 12, 14.*

### **Gambas Al Ajillo €15**

Spanish garlic shrimp served with sourdough croutons, lemon and crispy salad.

*Contains Allergens 1 Wheat, 2, 4, 7, 12.*

### **Duo of Bruschettas €13**

- Crispy sourdough bread, buffalo mozzarella, ricotta cheese, heirloom tomato, fresh oregano and rose garlic.
- Crispy fennel and tomato loaf, truffle ricotta cheese, prosciutto crudo, crispy rucola and grilled peach wedges.

*Contains Allergens 1, 3, 6, 7.*

### **Hoisin Pork Belly €13**

Pork belly, raspberry infused mashed potato, mango salsa, celeriac remoulade, rainbow baby carrot and mango puree.

*Contains Allergens 1 Wheat, 3, 5, 6, 7, 8, 9, 10, 11, 12.*

### **Buffalo Burrata and Prosciutto Crudo Salad €16**

Prosciutto crudo, buffalo burrata, heirloom tomato, shallotte and balsamic salsa topped with sourdough crispy croutons.

*Contains Allergens 1, 7, 12.*

### **Tahini Hummus €12 (Vegan / Vegetarian)**

Kale and chickpea tahini hummus served with a selection of vegetable sticks and Italian grissini.

*Contains Allergens 1, 8 Walnut, 11.*

## Main Courses

### **Irish Prime 8oz Fillet Steak €36**

Duxelle mushrooms, Roscoff confit onion jam, beetroot carpaccio, Beltran mashed potato finished with red wine jus.

*Contains Allergens 7, 12.*

### **Pan Fried Seabass €30**

Potato rosti, confit pearl onions, torched cauliflower carpaccio, pickled blueberries, and brown butter sauce.

*Contains Allergens 1 Wheat, 2, 3, 4, 7, 12, 14.*

### **Lamb Parmentier €30**

Fillet of lamb, mashed potatoes, slow cooked lamb mince with herbs. Red wine jus, garlic oil finished with herb foam.

*Contains Allergens 7, 9, 12.*

### **Chicken Supreme €26**

Roasted Manor Farm corn fed chicken breast, potato fondant, torched cauliflower and cauliflower carpaccio. Served with wild mushroom, smoked pancetta and tarragon sauce.

*Contains Allergens 1 Wheat, 5, 6, 7, 8, 9, 11.*

### **Seafood Pasta Alfredo €25**

Pasta linguini, Dublin Bay prawns and Connemara mussels cooked in garlic and chilli alfredo sauce.

*Contains Allergens 1 Wheat, 2, 3, 4, 7, 12, 14.*

### **Sweet Potato and Lentil Dahl €25 (Vegan / Vegetarian)**

Sweet potatoes cooked in tomato, cardamom and saffron sauce. Slow cooked lentil dahl with baby spinach. Topped with coriander and black sesame seeds. Served with jasmine rice.

*Contains Allergens 1 Wheat, 2, 3, 4, 7, 12, 14*

## Sides

### **Beltran Hand Cut Chips €6**

*Contains No Allergens.*

### **Sauteed Mixed Vegetables €6**

*Contains Allergens 7, 12.*

### **Truffle Mashed Potato €6**

*Contains Allergens 7.*

### **Sauteed Wild Mushroom and Onion €6**

*Contains Allergens 7.*

## Desserts

### **Opera Cake €10**

Layers of almond sponge cake soaked in coffee syrup, layered with ganache and coffee French buttercream.

*Contains Allergens 1 Wheat, 3, 5, 7, 8.*

### **Morgan Mess €9**

Meringue, vanilla whipped cream, strawberries, raspberry coulis.

*Contains Allergens 3, 5, 7, 8.*

### **Baked Passionfruit Cheesecake €9**

Topped with mango coulis.

*Contains Allergens 1 Wheat, 3, 7.*

### **Homemade Vegan Chocolate Brownie €9 (Vegan / Vegetarian)**

Served with blood orange sorbet and berry mousse.

*Contains Allergens 1 Wheat, 6, 8.*

## ALLERGENS

1. Cereals containing gluten, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soya, 7. Milk, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame Seeds, 12. Sulphur Dioxide, 13. Lupin, 14. Molluscs