

# Dinner Menu

£55

## Homemade Bread

Herb Butter

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*To Start*

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## Roast Parsnip & Honey Soup

Rosemary Oil

## Ham Hock & Crown Prince Squash Risotto

Marscapone & Balsamic

## Wild Mushroom & Chicken Ravioli

Crispy Skin & Buttered Leeks

## Whipped Goats Cheese

Salt Baked Beetroot & Toasted Hazelnut

## Seared Sea Scallop (£3sup)

Doherty's Black Pudding & Glazed Apple

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*For Main*

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## Confit Leg of Duck

Smoked Breast, Sweet Potato Purée & Savoy Cabbage

## Manor Farm Chicken

Brioche Crumb & Creamed Spinach

## 12 Hour Slow Cooked Daubè of Beef

Parsnip Crisps & Bourguignon Jus

## Irish Coley

Baby Gem, Lemon, White Wine & Trout Roe Veloutè

## Beef Fillet (£7 sup)

Pomme Anna & Red Wine Jus

*Mains served with our Buttered Mash Potatoes & Seasonal Market Vegetables*

All 14 allergens are openly used throughout our kitchen. Trace amounts may be present at all stages of cooking. Please ask your server for details.

*To Finish*

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**Salted Caramel Tart**

Glazed Rhubarb & Raspberry Sorbet

**Peanut Parfait**

Brandy Apple, Cherry Gel & Biscuit Crumb

**Chocolate Mousse**

Passionfruit & Milk Ice Cream

**Irish Cheese Selection (£2.sup)**

Sourdough Crackers, Fig & Date Jam

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**May We Suggest...**

Pajzos Tokaji Aszu 5 Puttonyos 2016...£7.00

Quady Winery Elysium Black Muscat...£8.00

Quinta De La Rosa LBV Port...£7.00

Quinta De La Rosa 10yr Tawny Port...£8.00

Expresso Martini...£12.00

Liqueur Coffee...£8.50

Irish Espresso Martini...£13.00

Montifaud VSOP...£10.50

Montifaut XO...£14.50

