

STARTERS

Celeriac and white truffle soup with bacon crumb

Pan fried scallops, celeriac, apple puree with roasted celeriac emulsion

Wood pigeon with honey roast carrot, Cavolo Nero, toasted hazelnut, blackberry jus

MAINS

Pan fried sea bass with creamed potato, leek fondue, parsley sauce and tomato

Char grilled sirloin steak, fondant potato, wilted spinach, vine tomato, pink peppercorn jus

Roasted red pepper risotto, crisp baby kale, Fivemiletown goats' cheese, walnut crumb

Pan roasted Barbary duck breast with cream Savoy cabbage, pommes Parisienne and rosemary jus

DESSERTS

Vanilla bean crème Brûlée with pistachio biscuit

Chocolate brownie, dark chocolate sauce, vanilla ice cream, cherry compote

TWO COURSE | €37 PER PERSON

THREE COURSE | €42 PER PERSON