

## SAGE DINNER MENU

Soup of the day

Herb croutons, black truffle oil (Al. 1,3,7)

Joe Kelly organic green leaf salad

White wine saffron poached pear, quinoa, Dozio's cheese, mixed seeds (Al. 7,10)

Galway goat cheese cake, goats cheese mousse

Cantaloupe melon jelly, candied walnuts (AL. 1, 3, 7,8)

Killary fjord mussels

Pineapple, chorizo and coconut (AL. 12,14)

Ham hock, black pudding and apricot terrine

Beetroot and plum chutney, green tomato tempura (Al. 1,8,10)

X x x x

Friendly Farmer free range chicken

Turmeric lemon honey parsley cream (Al. 1, 7,12)

6 hours slow cooked beef cheek

Walnut and fig polenta, shiitake (Al. 7,9,12,14)

Andarl Farm Pork Belly

Smoked pear and celeriac pure, tarragon mustard (Allergens 7,9)

Gerry's fresh fish of the day

Kale, leek pernod cream (Al. 1, 4,7, 12)

Handmade potato gnocchi

Tomato four cheese (Al. 1,3,7)

x x x

Shteryo's Uplifted Baklava , confit orange, pistacchio ice cream (Al. 1, 3,7,8)

Baked lemon torte, Italian meringue (Al. 1,3,7)

Duo of chocolate, honeycomb, croquant (Al. 1,3,7,8)

Panna cotta, short bread, chocolate soil (Al. 1,3,7 )