

A LA CARTE MENU

STARTER

NORTH ATLANTIC SCALLOP , PUY LENTIL, THAI GREEN CURRY, WILD RICE	£16
PEA & WILD GARLIC SOUP , HAM HOCK, RED ONION JAM	£13
DONEGAL DEXTER BEEF CARPACCIO , MOREL MUSHROOM, COOLATIN CHEDDAR, PINE NUT, SOURDOUGH	£13
HOT CAESAR SALAD , BBQ BABY GEM, CHICKEN THIGH, ALSACE BACON, 62° EGG YOLK	£12
CHICKEN & TRUFFLE RAVIOLI , SWEETCORN, JERUSALEM ARTICHOKE, CRISPY CHICKEN SKIN	£15

MAIN COURSE

BBQ MONKFISH , CURRIED PARSNIP, GUBBEEN CHORIZO, CAVALO NERO, BROAD BEAN	£36
DONEGAL DEXTER BEEF RUMP , BRISKET, CONFIT CARROT, SALSA VERDE, GREEN PEPPERCORN	£40
MC CARRENS PORK RACK , MOREL MUSHROOM, PARMESAN POLENTA, WILD GARLIC, CRISPY PORK BELLY	£34
CO. WICKLOW LAMB RACK , HARISSA SPICED SHOULDER, CRISPY SWEETBREADS, COURGETTE, BUTTERMILK	£42
ROAST TURBOT , CRISPY MUSSELS, SQUID, LOIRE VALLEY ASPARAGUS, BRIGHTER GOLD RAPESEED OIL	£42

SIDE ORDERS

CRISPY POTATO GRATIN , CONFIT GARLIC, COOLATIN CHEDDAR	£6
BBQ HISPI CABBAGE , SRIRACHA, LEMON, CRISPY ONION	£6
SPRING ONION & CHIVE MASHED POTATOES	£6
SMOKED GUBBEEN CAULIFLOWER CHEESE	£7

IF YOU HAVE ANY ALLERGIES OR SPECIAL DIETARY REQUIREMENTS, PLEASE LET US KNOW WHEN ORDERING

PLEASE DO NOT HESITATE TO ASK A MEMBER OF STAFF IF YOU WOULD LIKE WINE RECOMMENDATIONS TO PAIR WITH YOUR DISHES

TASTING MENU

7 COURSE TASTING MENU ALSO AVAILABLE
£80 PER PERSON
ADD WINE PAIRING £60

PLEASE ASK IF YOU WOULD LIKE TO AVAIL OF THIS MENU
SUBJECT TO AVAILABILITY*

DESSERT MENU

BANANA SOUFFLÉ, DULCE DE LECHE, PECAN,
SALTED POPCORN ICE-CREAM £11

BROWN SUGAR TART, BLOOD ORANGE,
CRÉME FRAICHE ICE CREAM £11

HAZELNUT ENTREMMENT, MILK CHOCOLATE,
SET CUSTARD, SEA BUCKTHORN £11

“IRISH COFFEE”, CHOCOLATE GANACHE, VANILLA
CREAM, MCCONNELL’S WHISKEY, COFFEE ICE CREAM £11

SET RHUBARB & CUSTARD, ALMOND SPONGE,
POACHED RHUBARB, RHUBARB & GINGER SORBET £11

CHEESE

CASHEL BLUE CHEESE, DATE PUREE, FORAGED HERB
SALAD, TOASTED SOURDOUGH £11

TEA / COFFEE

CAFETIERE OF FRESHLY BREWED **COFFEE** £4

POT OF IRISH BREAKFAST **TEA** £4

HERBAL TEA -
CHAMOMILE, GREEN TEA, PEPPERMINT, EARL GREY £4

DESSERT WINE

FAMILIA MARTÍNEZ FINCA ANTIGUA MOSCATEL 2024 LA MANCHA SPAIN 9.5

SARTARELLI PASSITO VERDICCHIO 2022 MARCHES ITALY 11

QUADY WINERY ELYSIUM BLACK MUSCAT 2022 CALIFORNIA, USA 10.5

ROCCA DELLE MACIE VIN SANTO DEL CHIANTI CLASSICO 2019, ITALY 14.5

LIQUEUR COFFEE

**YOUR FAVOURITE LIQUEUR BLENDED WITH FRESHLY
BREWED COFFEE & TOPPED WITH CREAM** 8.5
MCCONNELL’S WHISKEY, HENNESSEY, DISARONNO,
TIA MARIA, BAILEYS, SAMBUCCA

PORT & SHERRY

BODEGAS HIDALGO AMONTILLADO SHERRY 9

BODEGAS HIDALGO MANZANILLA SHERRY 10.5

TRIANA PEDRO XIMENEZ SHERRY 9

QUINTA DE LA ROSA RUBY PORT 9.5

QUINTA DE LA ROSA LBV 2019 PORT 11.5

QUINTA DE LA ROSA 10 YEAR OLD TAWNY PORT 16

QUINTA DE LA ROSA 20 YEAR OLD TAWNY PORT