

A LA CARTE MENU

STARTER

MALIN HEAD CRAB, LOVAGE EMULSION, GRANNY SMITH, £16
SEAWEED BRIOCHE

GARDEN PEA SOUP, HAM HOCK, 24 MONTH AGED £13
PARMESAN

DONEGAL DEXTER BEEF CARPACCIO, PICKLED WALNUT, £13
COOLATIN CHEDDAR, PINE NUT, SOURDOUGH

"GREEK SALAD" HEIRLOOM TOMATO, WHIPPED FETA, £12
CUCUMBER, CRISPY OLIVE

HEN OF THE WOODS MUSHROOMS, LEEK, 62° EGG, £14
BRIGHTERGOLD RAPESEED OIL

MAIN COURSE

JOHN DORY, GUBBEEN CHORIZO, SHELLFISH BISQUE, PEA, £39
BROAD BEAN

DONEGAL DEXTER SIRLOIN, BEEF CHEEK CROQUETTE, £43
BALSAMIC ONION, CONFIT CARROT, BÉARNAISE

CO,FERMANAGH WILD IRISH VENISON LOIN, BRAISED £40
SHOULDER, BEETROOT, BLACKBERRY, BROCOLI

CURED PORK LOIN & MALIN HEAD LOBSTER CLAW, £42
COURGETTE, BASIL, GRILLED PEACH, ST. TOLA GOATS CURD

WHOLE DOVER SOLE, CARAMELISED CAULIFLOWER, FENNEL, £40
CAPER, PARSLEY *[Served on the Bone]*

SIDE ORDERS

CRISPY POTATO GRATIN, CONFIT GARLIC, £6
COOLATIN CHEDDAR

BBQ HISPI CABBAGE, SRIRACHA, LEMON, £6
CRISPY ONION

SPRING ONION & CHIVE **MASHED POTATOES** £6

ROAST **BEETROOT** & ST TOLA **GOATS CURD** SALAD £6

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

ORANGE SOUFFLÉ, PEDRO XIMINEZ, CREAM
CHEESE ICE-CREAM, WALNU £11

CARMELISED PUFF PASTRY, CHOCOLATE
CREMEUX, PASSIONFRUIT SORBET £11

“LEMON TART”, LEMON CURD, IRISH
STRAWBERRY, VANILLA SHORTBREAD £11

BASQUE CHEESECAKE, IRISH RASPBERRY,
POACHED PEACH, MERINGUE £11

CHEESE

IRISH CHEESE PLATE

- KNOCKANORE CHEDDAR, CHILLI JAM
- CASHEL BLUE, GRANNY SMITH APPLE
- COOLEENEY FARM CAMEMBERT, TRUFFLE HONEY

SERVED WITH OLIVE OIL CRACKERS & HERB SALAD

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 8.5

FRESHLY BREWED COFFEE & TOPPED WITH CREAM

MCCONNELL'S WHISKEY, HENNESSEY, DISARONNO,
TIA MARIA, BAILEYS, SAMBUCCA

PORT & SHERRY

BODEGAS HIDALGO AMONTILLADO SHERRY 9

BODEGAS HIDALGO MANZANILLA SHERRY 9

TRIANA PEDRO XIMINEZ SHERRY 10.5

QUINTA DE LA ROSA RUBY PORT 9

QUINTA DE LA ROSA LBV 2019 PORT 9.5

QUINTA DE LA ROSA 10 YEAR OLD TAWNY PORT 11.5

QUINTA DE LA ROSA 20 YEAR OLD TAWNY PORT 16