

SET MENU

SNACKS

MIXED HERB FOCACCIA, TRUFFLE BUTTER	£6.5
CRISPY CHICKEN SKIN, CHILLI JAM, HERB EMULSION	£5
CHAR SUI PORK BELLY CROQUETTES	£6
COOLATIN CHEDDAR GOUJERES	£5

STARTER

CRISPY SQUID RISOTTO, LEEK, LEMON

FORAGED WILD MUSHROOM TART, 48 MONTH AGED PARMESAN,
SORREL LEAF SALAD, CRISPY GARLIC, CAPER

WILD WOOD PIGEON, PEARL BARLEY, SWEETCORN, SMOKED
PANCETTA BOURGUIGNON

SALT BAKED CELERIAC SOUP, BEEF SHORTRIB, CASHEL BLUE,
NASHI PEAR

MAIN COURSE

CO.FERMANAGH BRAISED WILD VENISON, SALT BAKED CELERIAC,
BEETROOT, RED CABBAGE

NORTH ATLANTIC HAKE, CAULIFLOWER, CONFIT CHICKEN WING,
FENNEL JAM

ROAST CHICKEN BREAST, WILD MUSHROOM TARTLET, TENDERSTEM
BROCCOLI, BÉARNAISE

CONFIT PORK BELLY, ST. TOLA GOATS CURD, SUGAR SNAP,
SMOKED BLACK PUDDING

SIDE ORDERS

CRISPY POTATO GRATIN, CONFIT GARLIC, COOLATIN CHEDDAR	£6
BBQ HISPI CABBAGE, SRIRACHA, LEMON, CRISPY ONION	£6
SPRING ONION & CHIVE MASHED POTATOES	£6
BROCCOLI, CAESAR DRESSING, TOASTED ALMOND	£6

DESSERT

“PUMPKIN SPICE” SOUFFLÉ, PEDRO XIMINEZ, CREAM
CHEESE ICE-CREAM, WALNUT

BRAMLEY “APPLE CRUMBLE” ENTREMET, HIBISCUS,
BLACKBERRY, VANILLA CREAM

BASQUE CHEESECAKE, IRISH RASPBERRY SORBET,
POACHED PEAR, GINGERBREAD

CHEESE

£15

IRISH CHEESE PLATE

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

SERVED WITH OLIVE OIL CRACKERS & HERB SALAD

2 COURSE £38 / 3 COURSE £44

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

VEGETARIAN SET MENU

SNACKS

MIXED HERB **FOCCACIA**, WHIPPED BUTTER ^V £6

COOLATIN CHEDDAR GOUJERES, CARAMELISED ONION £5

STARTERS

FORAGED WILD MUSHROOM TART, COOLATIN CHEDDAR,
SORREL LEAF SALAD, CRISPY GARLIC, CAPER ^V

SALT BAKED CELERIAC SOUP, RED ONION JAM,
CASHEL BLUE, PEAR ^V

MAIN COURSE

CRISPY POTATO HASH, WHISKEY ONION, BÉARNAISE,
WILD GARLIC CAPER ^V

ROCKFIELD RESERVE CHEESE AGNOLOTTI,
SUGAR SNAP, CARAMELISED CAULIFLOWER, GIROLLE,
CAPER

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CAN BE ADAPTED FOR VEGAN ^V

WE DO NOT USE GELATIN IN OUR KITCHEN
SOME INGREDIENTS MAY BE SUBSTITUTED FOR VEGETARIAN
FRIENDLY ALTERNATIVES

SIDE ORDERS

CRISPY POTATO GRATIN, CONFIT GARLIC, £6
COOLATIN CHEDDAR ^V

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

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

BROCCOLI, GREMOLATA, TOASTED ALMOND ^V £6

DESSERT

"PUMPKIN SPICE" SOUFFLÉ, PEDRO XIMINEZ, WALNUT,
CREAM CHEESE ICE-CREAM

CARMELISED PUFF PASTRY, CHOCOLATE CREMEUX,
PASSIONFRUIT SORBET

BASQUE CHEESECAKE, IRISH RASPBERRY, POACHED PEAR,
MERINGUE

CHEESE £15

IRISH CHEESE PLATE

- KNOCKANORE CHEDDAR, CHILLI JAM
- CASHEL BLUE, CELERY & APPLE
- COOLEENEY FARM CAMEMBERT, TRUFFLE HONEY

SERVED WITH OLIVE OIL CRACKERS & HERB SALAD

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