

SET MENU

SNACKS

MIXED HERB FOCACCIA, WHIPPED BUTTER	£6.5
COOLATIN CHEDDAR GOUJERES, GUBBEEN CHORIZO	£5
CRISPY CHICKEN SKIN, CHILLI JAM, HERB EMULSION	£5
GUBBEEN CHORIZO & PORK CROQUETTES	£6

STARTER

CRISPY SQUID SALAD, MOJO ROJO, LEMON

“GREEK SALAD” HEIRLOOM TOMATO, WHIPPED FETA, CUCUMBER, CRISPY OLIVE

HEN OF THE WOODS MUSHROOMS, LEEK, 62° EGG, BROIGHTERGOLD RAPESEED OIL

GARDEN PEA SOUP, HAM HOCK, 24 MONTH AGED PARMESAN

MAIN COURSE

CO.FERMANAGH BRAISED WILD VENISON, BEETROOT, ROAST CAULIFLOWER, BLACKBERRY

ROAST COD, FENNEL JAM, LOBSTER BISQUE, BROAD BEAN

ROAST CHICKEN BREAST, CHARRED LEEK, MUSHROOM DUXELLE, BROCCOLI, BÉARNAISE

CHAR-SIU PORK BELLY, COURGETTE & BASIL, GRILLED PEACH, ST. TOLA GOATS CURD

SIDE ORDERS

CRISPY POTATO GRATIN, CONFIT GARLIC, COOLATIN CHEDDAR	£6
BBQ HISPI CABBAGE, SRIRACHA, LEMON, CRISPY ONION	£6
SPRING ONION & CHIVE MASHED POTATOES	£6
ROAST BEETROOT & ST TOLA GOATS CURD SALAD	£6

DESSERT

CARMELISED PUFF PASTRY, CHOCOLATE CREMEUX, PASSIONFRUIT SORBET, ALMOND FLAPJACK

BASQUE CHEESECAKE PEDRO XIMINEZ, CREAM CHEESE ICE-CREAM, WALNUT

IRISH RASPBERRY, POACHED PEACH, VANILLA CREAM, 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

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