

Supper Menu

Starters

Flaggy Shore Oysters, Goatsbridge Trout Caviar, Saké, Sesame & Ginger Dressing (5, 7, 9, 10, 14)	(3) €12.5 (6) €24
Bruschetta, West Cork Buffallo Mozzarella, local Organic Tomatoes, Basil, Garlic, Aged Balsamic (1, 3, 4)	€14
Crumbed Beef Cheeks, Teeling Irish Whiskey & Forest Mushroom Ragout (1, 2, 3, 14)	€14.5
Kelly's Mussels, Chorizo, Tomato, Fennel, Pernot & Lemon (7, 12, 14)	€14.5

Main Course

Maple & Herb marinated Andarl Farm Pork Fillet, Cabbage, Apple, Fondant Potato, Black Pudding & Filo Grissini (1, 2, 3, 4, 10, 13)	€36
Roast Monkfish, Masala Spices, Coconut Curry, Chard, Courgettes, Fried Padron pepper, Pilaf Rice (1, 4, 5, 13)	€36
Rib Eye Steak, Pont Neuf Chips, Garlic Butter, Cashews, Green Peppercorn Sauce, Crispy Onions (1, 4, 13)	€42
Aubergine Parmigiana, Toonsbridge Ricotta, Smoked Mozzarella, Green Salad, Basil Pesto, Roasted Nuts (1, 4, 13)	€28

Sides

Bowl of Chips €6	Moyhill Farm Salad €6
Portion Guinness Bread (1, 3, 14) €2.5	

Desserts - see blackboard specials

Allergens: 1. Milk, 2. Eggs, 3. Gluten (wheat, rye, barley, oats), 4. Nuts, 5. Fish, 6. Crustaceans, 7. Molluscs, 8. Peanuts, 9. Soybeans (Soya), 10. Sesame, 11. Lupin, 12. Celery, 13. Mustard, 14. Sulphites (Sulphur dioxide)