

# Dinner Menu: €69.00

*Starter, Main Course, Dessert  
Tea & Coffee*

## Starters

€19.00

*Macroom Dairy Irish Buffalo Mozzarella with Bloody Mary Jelly,  
Newgrange Rapeseed Oil with Manodori Balsamic & Basil Custard (V)  
(1, 3, 4, 6, 12)*

*Risotto of Tralee Bay Crab with Aged Acquerello Rice  
& Parmesan Foam & Lambay Island Claw (2, 6, 9, 12)*

*Slow Poached Terrine of Castaing Free Range Foie Gras with  
Homemade Home Preserved Mirabelle Plums, Warm Baby Brioche (1, 3, 6, 12)*

*Soup of the Day served with Homemade Tortellini (V) (1, 3, 6)*

1 Gluten	8 Nuts
2 Crustaceans	9 Celery
3 Eggs	10 Mustard
4 Fish	11 Sesame
5 Soy Beans	12 Sulphites
6 Milk	13 Lupin
7 Peanuts	14 Molluscs

*Please inform your server if you have any dietary requirements or allergies.  
A full list of allergens is available for each drink*

## Main Courses

€39.00

*8 Oz Fillet of Irish Beef with Potato & Celeriac Gratin, Onion Compote  
Choice of Green Peppercorn, Bordelaise Sauce, Garlic & Parsley Butter or Spicy Harissa Butter  
(1, 4, 6, 9, 10, 12)*

*Free Range Limerick Chicken Breast Pickled Garlic, Sage & Onion Stuffing,  
Madeira Jus (1, 6, 9, 12)*

*Pave of Fresh Atlantic Cod with Spinach & Almond Puree, Wild Mushroom & Fennel Juice Foam (4, 8)*

*Fennel & Pear Tart with Cauliflower, Red Pepper, Baby Onions & Gherkin  
Piccalilli, Fennel Foam & Pear Tuile (V) (1, 3, 6, 8, 10, 12)*

## Desserts

€12.50

*Warm Valrhona Chocolate Fondant with Homemade Baileys Ice Cream, Chocolate Caviar  
(1, 3, 5, 6, 8, 12)*

*Selection of Fresh & Matured Irish Cheese served with Grapes, Celery, Crackers and Raisin Chutney  
(1, 6, 9, 12)*

*Orange Crème Brulee with Shortbread Biscuits (1, 12)*

*Warm Rice Pudding scented with Vanilla & Fresh Raspberries  
Served in a Glass Pot (1, 6)*

*As a member of Good Food Ireland Executive Chef Finbar Higgins supports the ethos  
To prioritize the core indigenous ingredients of Irish cuisine and promote local and artisan food producers*