



Dinner Menu

Starters

Soup of the Day

Gin Cured Mackerel Fillet, Potato, Saffron Pickled Shallot, Oyster Emulsion

Oxtail Ravioli, Kale, Cauliflower Puree, Oxtail Jus

Roast Wood Pigeon, Pearl Barley, Pear

Salt Baked Garden Celeriac, Beetroot, Hazelnut, Goats Curd, Burnt Celeriac Truffle Aioli, Celeriac Crumb

Quinoa, Radicchio, Pomegranate

Served with a selection of Homemade Breads

Mains

Aged Hereford Sirloin Steak, Wild Mushroom, Smoked Pancetta, Shallot, Crisp Potato, Madeira Jus

£6 Supplement

Haunch of Venison, Braised Red Cabbage, Butternut Squash Puree, Juniper Jus

Brined Chicken Supreme, Brown Butter, Garden Leeks, Roast Shallot, Cauliflower Puree, Jus Gras

Roast Cod Fillet, Chick Pea, Tomato, Roast Pepper, Squid Ink, Crisp Potatoes

Potato Gnocchi, Roast Squash, Swiss Chard, Parmesan, Rocket Almond Pesto

Crisp Polenta, Chilli, Coriander, Spinach, Crisp Parsnip

Served with a selection of seasonal vegetables and potatoes

Dessert

Garden Apple, Filo, Caramel Rum and Raisin, Burnt Apple Ice Cream (**Allow 10 Min to Cook**)

Pavlova, Garden Rhubarb, Orange Curd, Pistachio

Chocolate Mousse Cake, Raspberry Sorbet, Honeycomb

Vanilla Crème Brulee, Sable Biscuit

Ice Cream or Sorbet, Brandy Snap

Selection of Irish Cheese, House Crackers, Quince, Grape, Fermented Celeriac **£3.50 Supplement**

Tea Coffee & Cookies £3.50

Two Course - £27.95 Three Course - £32.95

FOOD ALLERGIES & INTOLLERANCES

Please speak to our staff about the ingredients in your meal, when making your order.