



May Dinner Menu

-Starters-

Carlingford Native Oysters

granny smith apple, sour cream, dill oil, dillisk seaweed
3 single 9.50 / ½ dozen 19.00

Charcuterie Sharing Board for Two

Speck ham, Bresaola, Mortadella, ham hock terrine, olives, caper berries, Cooleeney brie, Hegarty's cheddar, Cashel Blue, homemade chutney, Irish wheat crackers 24.00

Today's Homemade Soup

Hugo's treacle bread, homemade mungo murphy's seaweed butter 9.50

Whipped St.Tola Goat's Cheese

glazed Irish heritage carrots, pickled carrots, hazelnuts, spiced filo de brick 11.50

Crispy Slow Cooked Ham Hock

garden pea velouté, pea and leek dressing, pearl onions, fried quail egg 12.50

Seared West Cork King Scallops

curried cauliflower puree, preserved lemon, pancetta, granny smith apple 18.50

-Mains-

Prime Irish Hereford Striploin of Beef

crispy potato terrine, king oyster mushroom, spinach, pedro ximenez jus 36.95

Irish Mature Hereford Rump Cap

pomme mousseline, cabbage, shallots, red wine jus 27.00

West Cork Breast Duck

confit duck leg croquette, salt baked celeriac, beetroot puree, port duck jus 31.50

Lemon and Thyme Ring Farm Chicken Breast

slow cooked chicken leg croquette, asparagus, broad beans, chicken and kombu jus 26.50

Today's Market Fish

cockles and mussels, courgettes, salt baked baby potatoes, white wine cream MP

Wild Garlic and Butternut Squash Risotto

fermented black garlic, aged parmesan, pickled pearl onions, wild garlic and ricotta 22.50

-Sides-

Salt baked baby potatoes, herb butter 5.50	Truffle and parmesan fries 6.50
Broccoli, chilli, garlic, feta 5.50	Housed dressed baby leaf salad, homemade pickles 5.50

12.5% discretionary gratuity will be added on tables of 6 guests or more.

Allergen information available at reception, please advise your server if you have any dietary requirements.