

Set Dinner Menu

-Starters-

Soup of the Day

Hugo's Guinness & treacle bread, homemade Mungo Murphy's seaweed butter

Whipped Fivemiletown Goat's Cheese

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

Crispy Beef Croquette

pickled mushroom, black garlic aioli, red wine jus



-Mains-

Prime Irish Hereford Striploin of Beef

crispy potato terrine, chestnut mushrooms, celeriac, pedro ximenez jus (€5 sup)

Champagne Ring Farm Chicken Ballotine

broad beans, coco bean, champagne cream

Baked Fillet of Hake

spinach, salt baked baby potatoes, salsa verde

Butternut Squash Risotto

aged parmesan, pickled pearl onions, hazelnut, sage, ricotta

-Desserts-

Caramel Panna Cotta

caramelised popcorn, raspberries, lemon

Chocolate Mousse

orange caramel, chocolate tuile, blackberries

Orange Whiskey Marmalade Cake

chantilly cream, almond, white chocolate crumble

€ 50

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