

Lunch Menu



Market Oysters

granny smith apple, pickled chilli, dillisk seaweed
3 single 12.00 / ½ dozen 24.00

Charcuterie Sharing Board for Two

Speck ham, Bresaola, Mortadella, ham hock terrine, olives, caper berries, St. Kevin's brie, Coolatin mature cheddar, Cashel Blue, homemade chutney, walnuts, Irish wheat crackers 26.00

Sandwich of the day

changes daily, please ask server 10.50
add soup/chips 3.50

-Starters-

Today's Homemade Soup

with Hugo's breads, Mungo Murphy's seaweed whipped butter 8.50

Ham Hock Terrine

burnt apple, cornichons, sourdough 12.95

Salt Cod Fish Cake

Chinese cabbage, tartar sauce, leek 13.50

Whipped Fivemiletown Goat's Cheese

glazed baby beets, crushed peppercorns, beetroot, balsamic reduction 12.50

Beef Croquette

pickled shimeji mushroom, celeriac, black garlic aioli, watercress 11.95

-Mains-

Slow Cooked Short Rib of Beef

pomme mousseline, bok choy, spinach, soy and chilli jus 23.50

Porchetta

apricot and sage stuffing, colcannon, parsnip, red wine jus 22.50

Ring Farm Chicken Ballotine

hasselback potato, creamed leeks, chestnut mushrooms, roast chicken cream 22.50

Baked Fillet of Cod

braised fennel, orange and fennel salad, black olive 24.00

Pumpkin Risotto

fermented black garlic, pickled pearl onions, sage, blue cheese 17.95

-Sides-

Salt baked baby potatoes, salsa verde	5.50	Truffle and parmesan fries	6.50
Broccoli, chilli, garlic, feta	5.50	Golden river farm salad leaves & mustard dressing	5.50

10% 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.