



-Starters-

Soup of the Day

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

Whipped Fivemiletown Goat's Cheese

glazed baby beets, golden beet puree, beet meringue, balsamic reduction, crushed peppercorn

Crispy Beef Croquette

pickled shimeji mushroom, celeriac, black garlic aioli, watercress

-Mains-

Prime Irish Hereford Striploin of Beef

heritage carrots, potato terrine, Pedro Ximenex jus
€5 supplement

Ring Farm Chicken Breast

mushroom consommé, carrot, tarragon mayonnaise

Baked Fillet of Cod

Jerusalem artichoke, braised fennel, black olive

Pumpkin Risotto

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

-Desserts-

Caramel Custard Tart

shortbread, raspberry sorbet

Chocolate Mousse

orange caramel, chocolate tuile, blackberries

Passion Fruit Mille-Feuille

wild elderflower, vanilla mascarpone cream

Selection of Irish Cheese

smoked Knockanore cheddar, cooleeney brie, cashel blue, quince, candied walnuts, chutney, grapes,
crackers
€3 supplement

3 Courses

€55

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