



-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-

Slow Cooked Short Rib of Beef

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

Ring Farm Chicken Ballotine

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

Baked Fillet of Cod

braised fennel, orange and fennel salad, black olive

Pumpkin Risotto

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

-Desserts-

Caramel Panna Cotta

caramelised popcorn, raspberries, lemon

Chocolate Mousse

orange caramel, chocolate tuile, blackberries

Strawberry Eton Mess

Shortbread meringue, mascarpone cream, strawberry puree

3 Courses

€42

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