

# Table d'Hôte

## HAM HOCK AND RABBIT TERRINE WH EG MK CY MD

*Leek, carrots, citrus aioli, brioche*

## CHEF'S SOUP TN WH LP EG MK CY SP

*Creation of the evening*

## CRAB SALAD MK FH CS SP

*Granny smiths, gooseberries, cucumber, avocado*

## ST TOLA GOATS CHEESE (V) TN WH EG MK

*Macerated figs, beetroot, pistachio, tuille*



## POACHED KILMORE QUAY COD FILLET TN MK FH CY

*Cod brandade, samphire and sea herb, sauce vierge*

## RUMP OF LAMB TN WH MK CY MD

*Macadamia crust, turnip, broad beans, blackcurrant jus*

## FILLET OF IRISH HEREFORD BEEF SE WH EG MK CY

*Beef cheek bonbon, baby leek, burnt shallot, Madeira jus*

*(10euros supplement)*

## ROULADE OF CHICKEN SUPREME MD CY

*Serrano ham, tomato jam, charred baby courgette, crispy skin, chicken emulsion*

## CAULIFLOWER TN SE

*Muscat grapes, ras el hanout, hazelnut*

## To start...

### SEARED SCALLOPS MK FH MS CY

*Chicken wing tempura, kohlrabi, raisin, chicken and hazelnut split*

€14.50

### HAM HOCK AND RABBIT TERRINE WH EG MK CY MD

*Leek, carrots, citrus aioli, brioche*

€12.50

### CHEF'S SOUP TN WH LP EG MK CY SP

*Creation of the evening*

€9.50

### CRAB SALAD MK FH CS SP

*Granny smiths, gooseberries, cucumber, avocado*

€12.50

### ST TOLA GOATS CHEESE (V) TN WH EG MK

*Macerated figs, beetroot, pistachio, tuille*

€11.50

# The Main Event

## POACHED KILMORE QUAY COD FILLET TN MK FH CY

*Cod brandade, samphire and sea herb, sauce vierge*

€29.25

## RUMP OF LAMB TN WH MK CY MD

*Macadamia crust, turnip, broad beans, blackcurrant jus*

€29.25

## FILLET OF IRISH HEREFORD BEEF SE WH EG MK CY

*Beef cheek bonbon, baby leek, burnt shallot, Madeira jus*

€35.50

## ROULADE OF CHICKEN SUPREME MD CY

*Serrano ham, tomato jam, charred baby courgette, crispy skin, chicken emulsion*

€25.00

## CAULIFLOWER TN SE

*Muscat grapes, ras el hanout, hazelnut*

€21.95

*All Mains served with pomme puree and panache of vegetables*

# On the side...

## HAND CUT CHIPS *Duck fat<sup>SP</sup>*

€5.75

## HEIRLOOM TOMATO SALAD *Romaine lettuce, balsamic*

€5.75

ALLERGENS: Peanuts PN Tree nuts TN Sesame SE Wheat WH Lupin LP Eggs EG Milk MK Soya SY Fish FH Crustaceans CS

Molluscs MS Celery CY Mustard MD Sulphites SP All dishes may contain traces of nuts