TO START

Dingle Smoked Salmon & Crab Salad
Pickled Winter Vegetables, Avocado, Marie Rose, Winter Purslane Salad €14

Pulled Pork & Wild Mushroom Ravioli
Roast Butternut, Sage Butter, Parmesan, Almonds €12

House Cured Sheaghanore Duck Ham,
Pear & Red Wine, Candied Walnuts, Pomegranate & Chardonnay Vinaigrette €14

Deep Fried Salt & Pepper Squid
Nicoise Salad, Balsamic Teriaki, Saffron Aoili €10

Pâté of Chicken Liver And Foie Gras
Truffle Butter, Tokaji Jelly, Poached Pear, Toasted Brioche €13

Spiced Butternut Squash Soup, Watercress Cream, Pumkin Seeds €7

Mussel & Artichoke Tortelli
Garlic Breadcrumb, Tomato, Shellfish & Herb Cream €12
MAIN COURSE

Pan Rosted Fillet Of Local Dry Aged Beef
Roast Onion Puree, Spinach, Pickled Chanterelles, Bearnaise & Beef Gravy €32

Steamed Wild Halibut
Fennel Puree, Charred Cucumber, Buttered Mussels, Bourguignon Sauce €29

Pan Roasted King Scallops
Spiced Lentils, Crab & Lemon Butter, Vegetable Parisian €30

Rack Of Local lamb
Pea Puree, Carrot & Garlic, Courgette & Basil Salad, Herb Crust, Lamb Gravy €30

Skeaghanore Duck Breast
Squash Puree, Hazelnuts, Gnocchi, Blackberry & Pickled Walnut Gravy €28

Dover Sole On The Bone, Prawn Meuniere
Caramalised Cauliflower, Rasin & Armagnac Puree €39

Pot Roasted Wild Pheasant
Cassoulet De Toulouse, Kale, Bread Sauce, Pheasant Gravy €28