

## **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, Pumpkin Seeds €7**

### **Mussel & Artichoke Tortelli**

Garlic Breadcrumbs, 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