



SNACK TO START
HOMEMADE BREAD AND BUTTER

STARTERS

PAN-SEARED IRISH SCALLOPS

Shellfish Gyoza, Lemongrass & Coconut Cream, Spring Onion & Garlic Salsa 1.2.3.4.6.7.11.14
(€7 supplement)

CLARKE'S OAK SMOKED SALMON

Crispy Potato & Herb Cake, Pickled Cucumber, Crème Fraîche, Yuzu & Truffle Vinagrette
1.3.4.7.9.10.12

SURF ' N' TURF

Glazed Andarl Farm Pork Belly, Sesame Crusted Gamba Prawn, Chilli & Coriander Dressing,
Caramelised Apple 2.3.4.6.7.9.10.11.12

BURRATA CHEESE

Toasted Brioche, Marinated Cherry Vine Tomato, Black Olives, Watercress 1.3.7

WILD MUSHROOM AND ARTICHOKE VELOUTÉ

Dozio Cheese & Truffle Crouté 1.7.10

CASHEW NUT, TAHINI & MISO PARFAIT (VG)

Crispy Toast & Pineapple Chutney, Toast 1.6.8.10.11

MAINS

THE FAMOUS DRUNKEN BULLOCK FILLET STEAK

Irish Prime Beef Fillet Flambéed On 15th Century Sword In Irish Whiskey, Cooked To Your Liking,
Potato & Braised Beef Pavê, Green Peppercorn & Brandy Sauce 7.9.10.12
(€16.50 supplement)

SKEGANORE DUCK

Searred Breast, Confit Leg, Carrot & Ginger Purée, Orange & Beetroot Jus 7.9.10.12

6 HOUR SLOW COOKED LAMB SHOULDER AND CHOP

Belleek Castle Vegetables, Massaman Coconut Cream 2.6.7.9.10.12

GLAZED FEATHERBLADE OF IRISH HEREFORD BEEF

Bourguignon Sauce, Artichoke Crisp, Caramelised Shallot Purée 6.7.9.12

PAN-SEARED FREERANGE-IRISH CHICKEN SUPREME

Smoked Black Pudding Croquette, Pickled Red Onion, Tarragon Cream Sauce 1.3.7.9.10.12

EVENING SEAFOOD SPECIAL

Please Ask Your Server For Details

PEA AND SHALLOT RAVIOLI (VG)

Butternut Squash & Coconut Sauce, Toasted Spiced Nuts & Seeds 1.6.8.9.10.11



DESSERTS

CHOCOLATE CRÉMEUX

Poached Pear, Passion Fruit Sauce, Chocolate & Hazelnut Tulle 1.3.7.8

IRISH WHISKEY TIRAMISU

Served With Espresso Anglaise 1.3.7

EARL GREY TEA AND DATE PUDDING

Toffee Sauce, Salted Caramel Ice Cream 1.3.7

SELECTION OF IRISH CHEESES

House Chutney & Crackers 1.7

€70 per person

Three Course Menu

Two Course Option Available

SIDES

Creamed Potato	€5.00
Chips	€5.00
Vegetables	€5.00

COFFEES

Irish Coffee	€7.50
Decaf Irish Coffee	€7.50
Special Coffee	€9.50

DESSERT & PORT WINES

(75ML)

TAYLOR'S TAWNY PORT	€8.50
TAYLOR'S LBV PORT	€10.00
TAYLOR'S 10-YEAR PORT	€12.50
TAYLOR'S 20-YEAR PORT	€15.00
TAYLOR'S 30-YEAR PORT	€24.00
YALUMBA VIIGNIER	€15.00
KRACHER BEERENAUSELESE	€22.00

ALLERGENS

Please note: Trace amounts may be present at all stages of cooking. Please inform your server of any allergies or dietary requirements, and we will do our best to accommodate you.

ALLERGEN KEY:

1. Gluten | 2. Crustaceans | 3. Eggs | 4. Fish | 5. Peanuts | 6. Soybeans | 7. Milk | 8. Nuts | 9. Celery | 10. Mustard | 11. Sesame | 12. Sulphur Dioxide/Sulphites | 13. Lupin | 14. Molluscs