



SNACK TO START

HOMEMADE BREAD AND BUTTER

AMUSE BOUCHE

STARTERS

PAN SEARED IRISH SCALLOPS (€7 SUPPLEMENT)

Sesame fishcake, chive mayo, lemongrass, tomato & ginger cream 1.2.3.4.6.7.9.10.11

CLARKE'S OF BALLINA SMOKED SALMON

Crab & herb salad, Goatsbridge trout caviar, dill & yuzu dressing 2.3.4.10

SURF 'N' TURF

Glazed Andarl farm pork belly, kataifi prawn, chilli & coriander dressing, caramelised apple 1.2.6.7.12

TOONSBRIDGE MOZZARELLA & TOMATO SALAD

Saffron emulsion, toasted brioche & herb oil 1.3.7.10

BELLEEK CASTLE SEASONAL SOUP

Chive oil, croutons 1.7.9.10

CASHEW NUT, TAHINI & MISO PARFAIT (VG)

Crispy toast & pineapple chutney 1.6.8.10.11

MAINS

THE FAMOUS DRUNKEN BULLOCK FILLET STEAK (€16.50 supplement)

Irish prime beef fillet flambéed on 16th century sword in irish whiskey, cooked to your liking, gratin potato, green peppercorn & brandy cream 7.9.10.12

SKEGANORE DUCK

Seared breast, confit leg, carrot & ginger purée, orange & rosemary jus 7.9.10.12

PRIME IRISH HEREFORD RIBEYE STEAK

Caramelised shallot purée, crispy onions, green peppercorn & brandy cream 1.7.9.10.12

PAN-SEARED FREE-RANGE IRISH CHICKEN SUPREME

Wild mushroom & herb stuffing, tarragon cream sauce 7.9.10.12

ROASTED WILD IRISH VENISON LOIN

Hugh Maguire's smoked black pudding, spiced pear chutney, mint, dark chocolate & venison jus 2.6.7.9.10.12

FISH OF THE DAY

Ask your server for more details

PEA AND SHALLOT RAVIOLI (VG)

Butternut squash & coconut sauce, toasted spiced nuts & seeds 1.6.8.9.10.11



DESSERTS

70% CHOCOLATE MOUSSE

Seasonal berries, chocolate crunch, honey comb 1,3,6,7

IRISH WHISKEY TIRAMISU

Served with espresso anglaise 1.3.7

HONEY & ALMOND PANNA COTTA

Roasted peaches, almond tuile, vanilla ice cream 1.3.7.8

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 VIOGNIER	€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