

Choose from  
Main Course + Dessert  
**OR**  
Starter & Main Course  
Plus Bottle of House Wine  
Tea/Coffee not Included

### Small Plates

Kish Fish Smoked Mackerel 2 3 5 8 9 12 14  
Black currant puree | lemon soused cucumber | curried crème fraiche | local chives

Soy & Orange Glazed Pork Belly 2 3 4 14  
Slow roasted pork belly | cauliflower puree | sweet potato crisps | roasted cashews | coriander

Wild Mushroom & Parmesan Velouté 2 4 14  
Garryhinch roasted mushrooms | parmesan | truffle infused

### Large Plates

Irish Coast Sea Bream Fillet 10 14  
Baked bream | fennel | heirloom tomatoes | black olive | parsley puree | fresh lime

Confit Duck Leg 2 4 5 14  
Orchard apple puree | soy ponzu glaze | pan jus | charred baby leek

Roasted Vine Tomato Gnocchi 1a 4 14  
Roasted tomato sauce | sautéed gnocchi | fresh basil | roast tomato crumb

Slow braised Beef & mushroom Tagliatelle 1a 2 3 4 14  
Succulent Irish Beef | De cecco pasta | paris brown mushrooms | crispy onion

All main courses served with market baby potato & vegetables

### Sweet Plates

Poached Pear Millefeuille 1a 2 3  
Caramelized puff pastry | vanilla mousse | cider pear cremeux | vanilla cream

Dark Chocolate Fondant 1 2 3 5  
Molten chocolate center | salted caramel gelato | chocolate sauce

Caramelized Bread & Butter Pudding 1a 2 3 5 14  
Baileys & soda bread gelato | salted caramel sauce