

# A LA CARTE MENU

## STARTERS

Soup of the day, creme fraiche, herb oil | **8.95**  
(MK,SP,CY)

Home cured salmon, pan fried scallop, beetroot, dill, cucumber, yuzu, whipped horseradish, smoked olive oil | **13.50**  
(MK,SP,F)

Goat's cheese panna cotta, beetroot tuile, brioche, black olive & almond soil | **12.95**  
(MK,SP,N,E,G)

Wild Irish pigeon, spiced pear jelly, black pudding, pickled wild berries, berry jus | **13**  
(E,G,MD,N,SP)

## MAINS

Pan fried seabass, red pepper & coconut, seaweed & caper butter, crab, fennel | **35.95**  
(F,MK,SP,C)

Baked stuffed breast of chicken supreme, pancetta, apple sausage, sweetcorn, carrot & cumin, spiced tomato chutney | **32.95**  
(MK,SP,E,MD,G)

Wild Irish fillet of Venison 6oz, celeriac, spiced beetroot, masala boxty, chesnut, black truffle, venison jus | **39.95**  
(MK,SP,G,CY)

Wild mushroom risotto, white truffle cream, kale, mushroom ketchup | **24**  
(MK,SP)



**VIEW ALLERGENS**

# DESSERT MENU

Salted caramel tart, lemon curd, blood orange ice cream | 9

(E,G,MK,N)

Set lemon cream, honeycomb, granola, blueberry ice cream | 9

(MK, E)

Chocolate crèmeaux, dark chocolate soil, hazelnut caramel, raspberry sorbet,

Achill sea salt | 9

(E,MK,SP,N)

Baked wild berry cheesecake, creme anglaise, white chocolate, aero, vanilla ice cream | 9

(MK,E,G,N)

## DRINKS

Latte | 4.2

Cappuccino | 4.2

Americano | 4

Flat White | 4.2

Espresso | 3.3

Hot Chocolate | 4.2

Herbal Tea | 3.1

Irish Coffee | 12

French Coffee | 12

Calypso Coffee | 12

Baileys Coffee | 12

Espresso Martini | 12

[VIEW ALLERGENS](#)

