



To Begin:

Tomato, Courgette & Goats Cheese Tartlet, Tomato Jam, Roast Courgettes, Goats Cheese Mousse, Frizze Salad & Basil (contains: 1, 3, 7, 9)

Ormonde Caesar Salad with Homemade Dressing, Crunchy Croutons, Bacon Lardons, Fresh Parmesan Shavings (contains: 1, 3, 7)

Pithivier (Puff Pastry Tart) of Wild Mushrooms & Confit Duck Leg, Rocket Leaves, Semi-dried Cherry Tomatoes, Capers & Hazelnuts (contains: 1, 3, 7, 8, 9)

Sweet Potato Soup, with Homemade Granola & Crème Fraiche (contains: 1, 7, 8, 9)

Chicken & Ham Hock Terrine, Wholegrain Mustard & Orange Dressing (contains: 1, 9, 10)

Main Event:

Roast Breast of Chicken, Wild Mushrooms, Mushroom Puree, Purple Sprouting Broccoli, Semi-dried Tomatoes & Red Wine Jus (contains: 7, 9)

Fresh Homemade Tagliatelle, Tossed In a White Wine, Shallot & Parmesan Cream, with Broccoli Roasted Red Peppers, Almonds & Goats Cheese (contains: 1, 3, 7, 8)

Roast Cod Fillet, Garden Peas, Smoked Bacon Cream, Broccoli Puree & Braised Scallion (contains: 4, 7, 9)

Braised & Roasted Pork Belly, Malted Barley, Highbank Orchard Apple Syrup, Buttered Kale, Caramelized Beets (contains: 1, 3, 7, 10)

8 oz Sirloin Steak, Homemade Chips, Duxelle of Wild Mushrooms, Confit Shallot & Béarnaise Sauce (contains: 3, 7, 9) **(€5 Supplement)**

8oz Fillet Steak, Homemade Chips, Duxelle of Wild Mushrooms, Confit Shallot & Béarnaise Sauce (contains: 3, 7, 9) **(€10 Supplement)**

A Sweet Treat:

Glazed Lemon Tart, Lemon Curd & Pear & Walnut Ice-cream (contains: 1, 3, 7, 8)

Rhubarb Cheesecake, Ginger Snap Crumb, Sauce Anglaise & Caramel (contains: 1, 3, 7, 8)

Vanilla Crème Brûlée, With Homemade Shortbread Biscuits (contains: 1, 3, 7)

Rich Chocolate Marquis, Seville Orange Mallow, Chocolate Crispies & White Chocolate Sauce (contains: 1, 3, 7, 8)

Mixed Berry Meringue, Sweet Vanilla Cream & Raspberry Dust (contains: 3, 7)

Selection of Homemade Ice Creams, Rich Chocolate Sauce & Crispy Tulle (contains: 1, 3, 7)

To Finish:

Tea or Coffee

€35 Per Person