

Table d'Hôte Menu

(Full Menu €45)

Fillet of Lemon Sole, Stuffed With Roasted Red Pepper & Artichoke Puree,
Tomato Ratatouille (C)

Pea, Mint & Feta Salad, Grilled Courgette, Pea Mouse, Sourdough (V)

Slow Roasted Pork Belly, Tender Loin, Grilled Pineapple, Coconut Foam (C)

Classic Mix of Crispy Tempura Vegetable, Herb Yoghurt Dip (V)

Malton Style Tomato Carpaccio, Black Olives, Capers, Basil & Balsamic Vinaigrette (C,V)

Homemade Cream Soup of the Evening (C) (V)

Homemade Creamy Dingle Bay Seafood Chowder

Some of the dishes not marked (C) can be made coeliac friendly, please ask your server



The gluten-free items in this menu are independently tested by GlutenShield who regularly test our menus to ensure that our food represents the highest standards in gluten-free dining.

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Main Courses

Chargrilled Rib Eye of Irish Hereford Beef, Mushroom Puree, Cherry vine Tomato,
Brandy & Black Pepper Cream (C)

Duo of Lamb "Cutlet & Rump" Chorizo Mousse, Tagine of Vegetables, Tomato &
Almond Vinaigrette (C)

Pan Roasted Supreme of Corn Fed Chicken, Chicken Terrine,
Creamed Green Cabbage & Pancetta (C)

Steamed Nage of Fish & Shellfish, Julienne of Celeriac & Mangetout, Chive Velouté (C)

Pan Roasted Fillet of Brill, Beetroot Puree, Pickled Radish,
Beetroot & Caper Dressing (C)

Roast fillet of Salmon, Spinach Horseradish Cream, Soft Egg Herb Crumb, Asparagus tips

Spiced Carrot & Halloumi Cakes, Mango Riata, Pomegranate Seeds Poppadom (V+C)

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Desserts

Warm Orange & Almond Pudding, Orange Sauce Kuamquat Vanilla Ice Cream (C)

Soft Pavlova with Bourbon Cream, Mixed Berry Compote (C)

Double Chocolate Mousse, Fresh Raspberries, Chocolate Sauce (C)

Blueberry & Mascarpone Cheese Custard Tart, Crème Fraiche Ice Cream

Poached Strawberries, White Wine Sabayon, Wild Strawberry Sorbet (C)

Selection of Artisan Cheese, Biscuits & Stewed Fruits

Freshly Brewed Bewley's Tea or Coffee



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