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# Table d'hôte

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*Homemade Breads, Balsamic, Olive Oil €4.75*

## Starters

Seasonal Soup, Homemade Bread 1,10,11

“Redcastle” Fishcake, Smoked Bacon  
& Leek Fondue, Dill Oil 1,3,4,7,10,12

Crispy Chicken & “Clonakilty” Black Pudding Terrine,  
Pickled Plums, Raisin Puree, Capers 1,3,7,10

Duck Pithivier, Lyonnaise Onions, Smoked Celeriac Puree,  
Pickled Mushrooms, Toasted Hazelnuts 1,3,7,8,12

Home Smoked Chicken Salad, Baby Gems, Shaved Manchego,  
Crispy Bacon, Creamy Garlic Dressing 1,3,10

Compressed Seasonal Melon, Pink Grapefruit, Goats Cheese,  
Sea Salt & Fennel Tuile 1,12

## **Chefs Specials**

Pan-fried Scallops, Pea & Mint Puree, Crispy Pork Fritter,  
“Brighter Gold” Rapeseed Oil 1,3,10,14  
*€4.00 Supplement*

“Kenmare” Smoked Salmon, Lemon Mascarpone Mousse,  
Potato & Shallot Salad, Guinness Croute 1,4,10  
*€3.50 Supplement*

Allergens ❶ Wheat ❷ Crustaceans ❸ Eggs ❹ Fish ❺ Peanuts ❻ Soybeans ❼ Milk ❽ Nuts Namely ❾ Celery ❿ Mustard ⓫ Sesame Seeds ⓬ Sulphur Dioxide ⓭ Lupin ⓮ Molluscs

**Three Course €35 | Two Course €27**

**Our Beef is sourced in Ireland & Northern Ireland**  
**Prices are inclusive of VAT at the current rate**



We prepare food from scratch in our kitchen, and wheat flours and nut products are used throughout the day. If you have an allergy or intolerance to any food substance, please inform your server and we will do our utmost to accommodate your request.

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## Mains

Daube of Beef Braised in Stout, Roast Carrot Puree,  
Caramelised Onion Jus 1,9,12

Spiced Pearl Barley & Fennel Wellington, Textures of Seasonal Vegetables,  
Tarragon Veloute 1,3,7,10,11,12

Pan-fried Salmon, Buttered Samphire, Plum Tomato Fondue,  
Smoked Paprika Aioli 3,4

Pan Roast Cod, Curried Cauliflower Puree, Mango,  
Ginger and Coriander 4

Risotto of Spring Greens, Shaved Manchego, “Brighter Gold” Black Truffle  
and Porcini Rapeseed Oil, Toasted Almonds 8,12

Roast Breast of Chicken, Broccoli Puree, Celeriac & Potato Terrine,  
Truffle, Thyme Jus 12

Slow Cooked Pork Belly, Smoked Aubergine Puree, Miso,  
Peanut Crumble White Bean & Pancetta Jus 6,5,12

## **Chefs Specials**

Roast Breast of “Gressingham” Duck, Toffee Parsnip Puree, Pickled Pear, Star Anise Jus 7,12  
*€7 Supplement*

Chargrilled Aged Sirloin Steak, Roast Field Mushroom, Herb Butter & Peppercorn Sauce 1,  
*€8 Supplement*

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## Desserts

Tonka Bean Crème Brulee, Lychee & Rosehip Sorbet, Madelines 1,3,7

Chocolate Delice, Bitter Ganache, Cep & White Chocolate Ice Cream 1,3

Prune & Almond Tartlet, Anglaise Espuma, Orange Curd Ice Cream 1,3,8

Warm Vanilla Rice Pudding, Hibiscus Poached Peach, Pistachio Crumble 1,7,8,12

White Chocolate, Rhubarb & Ginger Cheesecake, Raspberry & Avocado 1

Sticky Toffee Pudding, Butterscotch, Caramelised Banana & Sea Salt Ice Cream 1,3

Selection of Irish & Continental Cheeses, Pear Chutney & Biscuits 1,3,8,9,10,11  
*€4 Supplement*

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