

La Côte A La Carte Menu

Starter

Ardsallagh Goats Cheese Foam, Toasted Brioche, Mooncoin Beetroot 8.50.
Citrus Cured Salmon Gravlax, Orange Purée, Dill Creme Fraiche, Olive Oil Tuile 8.50.
Meyler's Smoked Haddock and Leek Chowder, Parsley Oil 8.50 .
Doyles Free Range Pork Belly, Six Week Cultured Sauerkraut, Apple Cider Jus 8.50.
Atlantic Prawn Spring Roll, Mango Mayonnaise & Chilli Ketchup 11.00.
Scallop And Prawns, Garlic Butter Herb Crumb 12.00
Ravioli of South Coast Crab, Sauce Vierge, Lobster Bisque 13.00.

Main

Flat fish of The Day, Carrot Purée, Buttered Carrots, Carrot and Ginger Froth 22.95.
Kilmore Cod, Sweet Pea A La Francaise and Purée, Sea Lettuce Crumb 22.95.
Venison Haunch, Red Cabbage Purée, Fermented Red Cabbage, Chocolate and Juniper Jus 22.95.
Steamed Mussels and Cider, Wild Mushrooms and Bacon, Kale 22.95.
Ray Wing, Caper and Raisin Vinegarette , Cauliflower Puree 26.95.
Beef Fillet, Braised Ox Cheek, Mushroom Chutney, Celeriac and Horse Radish 29.95
Surf and Turf Option- with Prawns and Bisque 31.95.
Pearl Barley Risotto, Pea Purée, Fermented Beetroot and Cabbage, Garden leeks, Roast Garlic Creme Fresh 22.95.

All Main Courses come with complementary, Stir Fry Veg & Potato Gratin. All Extras outside complementaries are charged at an individual price please ask your server.

Dessert

Warm Toffee Apple Crumble, Caramel Sauce & Cinnamon Ice-Cream 8.00.
Carrot Cake Baked Alaska, Orange Sorbet, Carrot and Orange Foam 8.00.
White Chocolate Bavarois, Dark Chocolate Glaze, Brownie, Chocolate Foam 8.00.
Baileys Chocolate Mousse, Chocolate Powder, Chocolate Tuile, Cocoa Nips Ice Cream & Chocolate Foam 8.00.
Raspberry Panna Cotta ,Raspberry Sorbet, Vanilla Sponge 8.00.
Assiette of Irish Cheese, Homemade Water Crackers and Pear Membrillo €11.00.

Menu Subject to Change.