



Table d'hôte Menu

STARTERS



Soup of the day with fresh bread & butter

Langoustine, cucumber, horseradish, fennel

Chorizo, black pudding, spiced apple

Whipped goats' cheese, lavender, beetroot, salted walnuts

MAINS



Seabass, blood orange, smoked potato, vanilla

Calves liver, creamed potato, Black Kale, burnt onion

Aniseed gnocchi, fennel, courgette, saffron

Chicken, artichoke, black garlic and mushroom

DESSERT



Guinness and chocolate ganache, Irish whisky cream

Caramel parfit, mille-faille, roasted banana

Golden syrup and vanilla cheesecake.

Apple tart fine, pink peppercorn ice cream

Available as 2 or 3 courses.

