To Begin

## Scallops 13 Pan Fried Fresh Scallops & Venison Sausage with Red Onion Marmalade Dressed Leaves & Rocket Salad 🕸 Wheat 🕧 🌧 🛱 🦓 🛱 13 Pork Belly Crispy Pork Belly, Black Pudding Croquette, Burnt Apple Puree & Rosemary Jus 😫 Wheat 🌘 🛱 Ravioli 13 Lobster & Crab Ravioli with Champagne Velouté & Fresh Herbs 🕸 Wheat 🖘 🕜 🕼 🛱 Prawns 13 Poached Argentinian Red Prawns with White Wine, Garlic, Chorizo, Fresh Chilli & Lemon ₩ (O . Tomato Π Tomato Garpacho with Mozzarella Pearls, Fresh Basil, Dressed Leaves & Marinated Heirloom Tomatoes 伯白白 Chicken 12 Chicken & Black Pudding Bons Bons, Apple Chutney Dressed Leaves & Cherry Tomatoes 🕸 Wheat 🎧 🛱 🦉 🖞 Sides 4.5

Skin on Chips • Baby Boiled Potatoes House Salad • Beer Batter Onion Rings

Mains

## Rabbit 28 Roast Saddle of Rabbit with Parma Ham Croquette's Carrot Puree & Rich Thyme Jus ♦ Wheat () 34 **Black Sole** Pan Fried Black Sole Brown Butter Sauce, Dill Scented Baby Potatoes, Baby Vegetables, Tomato & Caper Salsa 32 Tuna Pan Seared Fresh Tuna Steak with Wilted Greens & Lemon Butter Cream Sauce 59(0¢4) Fillet Steak 36 Grilled Irish Fillet Steak, Horseradish Creamed Potatoes, Crispy Onions, Stuffed Mushroom, Blue Cheese Sauce ♦ Wheat () 32 Duck Oven Baked Silver Hill Barberie Duck Breast, Rainbow Beets, Confit Duck Bon Bon with an Orange Caramel Sauce ₩heat ()) 🛱 🧳 🛱 32 Kangaroo Pan Fried Kangaroo Steak, Thai Sweet Chilli Jam, Mustard Creamed Potatoes, with Rosemary & Mustard Cream Sauce ♦ Wheat () Risotto 26 Wild Mushroom Risotto, Fresh Basil Pesto, Chilli Oil & Sweet Potato Crisps

Pinenuts

Jesserts

## Salted Caramel Fondant Salted Caramel & Chocolate Fondant Freshly Baked

with Salted Caramel Ice Cream & Rich Toffee Sauce

🔮 Wheat 🌘 🛱

## Raspberry Tartlet

Rich Raspberry Tartlet with Álmond & Raspberry Filling & Glazed Raspberries Served with Vanilla Ice Cream & Fresh Fruit Puree

Wheat () Pinenuts

Tiramisu

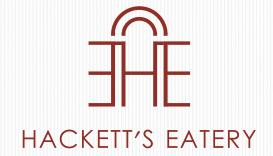
Layers of Coffee Sponge Mascarpone Cheese, Chocolate & Cream Served with Ice Cream & Fresh Cream

🔮 Wheat 🌘 🗐

Milli Feuille Gluten Free Puff Pastry Layers Filled with Vanilla Chantilly Mascarpone Cream with Seasonal Berries & Fruit Coulis

(16A)

Crème Brûlée Caramelized Apple & Frangipane Crème Brûlée with Vanilla Ice Cream & Caramel Sauce



Our dishes may contain some of the listed allergens. If you have any of these allergies please discuss with your waiter Food & Safety Authority of Ireland



(**V**) Vegan Option