

# To Begin

## Scallops

13

Pan Fried Fresh Scallops & Venison Sausage  
with Red Onion Marmalade Dressed Leaves & Rocket Salad



## Pork Belly

13

Crispy Pork Belly, Black Pudding Croquette,  
Burnt Apple Puree & Rosemary Jus



## Ravioli

13

Lobster & Crab Ravioli with Champagne Velouté  
& Fresh Herbs



## Prawns

13

Poached Argentinian Red Prawns with White Wine, Garlic,  
Chorizo, Fresh Chilli & Lemon



## Tomato

11

Tomato Garpacho with Mozzarella Pearls, Fresh Basil,  
Dressed Leaves & Marinated Heirloom Tomatoes



## Chicken

12

Chicken & Black Pudding Bons Bons,  
Apple Chutney Dressed Leaves & Cherry Tomatoes



# 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



## Black Sole

34

Pan Fried Black Sole Brown Butter Sauce,  
Dill Scented Baby Potatoes, Baby Vegetables,  
Tomato & Caper Salsa



## Tuna

32

Pan Seared Fresh Tuna Steak with Wilted Greens  
& Lemon Butter Cream Sauce



## Fillet Steak

36

Grilled Irish Fillet Steak, Horseradish Creamed Potatoes,  
Crispy Onions, Stuffed Mushroom, Blue Cheese Sauce



## Duck

32

Oven Baked Silver Hill Barberie Duck Breast,  
Rainbow Beets, Confit Duck Bon Bon  
with an Orange Caramel Sauce



## Kangaroo

32

Pan Fried Kangaroo Steak, Thai Sweet Chilli Jam,  
Mustard Creamed Potatoes, with Rosemary  
& Mustard Cream Sauce



## Risotto

26

Wild Mushroom Risotto, Fresh Basil Pesto,  
Chilli Oil & Sweet Potato Crisps



## Salted Caramel Fondant

Salted Caramel & Chocolate Fondant Freshly Baked with Salted Caramel Ice Cream & Rich Toffee Sauce



## Raspberry Tartlet

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



## Tiramisu

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



## Milli Feuille

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



## Crème Brûlée

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



## HACKETT'S EATERY

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

