

## **STARTERS**

**Smoked Seafood Chowder** with treacle brown bread (g)

**Pear & Salted Almond Salad** with salted almonds, pomegranate, pear, grilled asparagus, blue cheese & raw honey rapeseed dressing (v) (g)

**Baked Goats Cheese Crostini** with apple & caramelized onion, rocket & balsamic (v)

**Foie Gras Parfait** with grape & apple chutney, brioche navette (g)

**Cornstore Chicken Wings** with celery & blue cheese dressing (g)

**Brick Prawns** wrapped in basil and brick pastry with chilli mayo

**Smoked Salmon** with salmon rilette, fennel & orange salad, blinis, horseradish & crème fraiche dressing

## **MAINS**

**Crisp Duck Confit Leg** with baby potatoes, chorizo, pak choi & hoisin sauce (g)

**Roast Chicken Breast** with confit leg croquette, fondant potato, braised leeks, baby carrots & thyme jus

**Aged Angus Fillet Steak (€9 Supp) OR Aged T-Bone Steak (€13 Supp)**

With mash, creamed spinach, buttermilk onion rings & pepper sauce

**Seared Seabass Fillets** with fondant potato, grilled asparagus, tenderstem broccoli, prawn & caper beurre blanc (g)

**Baked Salmon** with a piquant ratatouille, spinach, wild garlic & lemon oil (g)

**Forrest Mushroom Tortellini** with tarragon & truffle cream (v)

**Thai Style Yellow Curry** with coconut rice (g) (v)

*Vegetarian, Chicken, or Seafood*

## **DESSERTS**

**Rosemary Honey Crème Brulee** with shortbread

**Peanut Butter Cheesecake** with banana fritters

**Flourless Chocolate Cake** with peanut brittle & fresh cream (g)

**Irish Cheeseboard Selection** with spicy apple chutney & grapes **(for 2 to share)**

**€37**

(v) = VEGETARIAN, (g) = GLUTEN FREE OR CAN BE MADE COELIAC FRIENDLY BY REMOVING ELEMENT OF DISH

**10% DISCRETIONARY SERVICE CHARGE ADDED TO PARTIES OF 8 OR MORE**

IF YOU ARE INTOLERANT TO ANY OF THE 14 LEGISLATIVE FOOD ALLERGENS

PLEASE LET YOUR SERVER KNOW