



## SET MENU

### STARTERS

- Homemade Soup of the Day** with treacle brown bread  
**Duck Liver Parfait** with a grape chutney & toasted soldiers  
**Winter Salad** with heirloom beetroot, braised lentils, crumbled feta cheese, missed leaves, candied walnuts & cider dressing (v) (g)  
**Spicy Chicken Wings** with Cashel blue cheese dip (g)  
**Goat Cheese Crostini** with roasted red pepper, fig jam & sundried tomato pesto (v)  
**Smoked Salmon** with crispy capers, lemon crème fraiche & treacle brown bread  
**Crab Brulée** with sourdough toast & crisp Thai veg salad

### MAINS

- Confit Duck Leg** with chorizo baby potatoes, pak choi & hoisin jus (g)  
**Crisp Pork Belly Roulade** mash, crispy kale, baby carrots, apple puree & a cider jus (g)  
**Smoked Haddock & Poached Egg** with pea velouté, bacon, potato & mushroom fricassee (g)  
**Vegan Charcoal Cauliflower Steak** with spinach, cherry tomato, balsamic portobello mushroom, gluten free onion ring & a hazelnut mornay (ve) (g)  
**Pan Seared Salmon & Grilled Prawns** with fondant potato, tenderstem broccoli, samphire & blood orange hollandaise (g)  
**Roast Chicken Supreme** with a bread stuffing Yorkshire pudding, rosemary roast potato, carrot & parsnip puree, tenderstem broccoli & pan jus  
**Dry-Aged Sirloin Steak** with spinach, mash & pepper sauce (€8 SUPP)

### DESSERTS

- Vanilla Crème Brulee** with a salted chocolate biscuit  
**Apple & Hazelnut Slice** with vanilla ice cream & anglaise  
**Flourless Chocolate Cake** with fresh cream, peanut brittle & berry compote (g)

**€38 SAMPLE MENU ONLY**

*(v) = VEGETARIAN, (g) = FREE FROM GLUTEN OR CAN BE MADE FREE FROM GLUTEN BY REMOVING ELEMENT OF DISH  
IF YOU ARE INTOLERANT TO ANY OF THE 14 LEGISLATIVE FOOD ALLERGENS PLEASE LET YOUR SERVER KNOW  
12.5% DISCRETIONARY SERVICE CHARGE APPLIED TO TABLES OF 8 OR MORE  
(SUPP) DENOTES EXTRA CHARGE FOR THAT DISH*