



Christmas Lunch Menu €55.00

Snacks

Smoked Almonds €6.25 1A, 2, 3 (Almond/Peanut)
Gordal Olives Marinated in Orange, Chili, Rosemary €5.25 13

Starters

Cured Organic Salmon, Horseradish Cream, Crab, Smoked Potato, Pickled Cucumber
1A, 4, 7, 8, 13
Bluebell Falls Goat's Cheese, Baked Figs, Toasted Brioche, Pistachio
1A, 3 (Pistachio), 4, 7, 11, 12, 13
Glazed Beef Short Rib, 24 Month Aged Parmesan Agnolotti
1A, 4, 9, 13
Spiced Chestnut Soup, Poached Quince, Roasted Artichoke
3 (Chestnut), 4, 13

Mains

Confit Pork Belly, Tenderstem Broccoli, Fried Polenta, Chimichurri
4, 9, 11, 12, 13
John Stone Beef Sirloin, Jerusalem Artichoke, Glazed Maitakes, Cavolo Nero, Smoked Bordelaise
1A, 4, 7, 9, 12, 13
Mushroom Pithivier, Truffle and Knockanore Sauce, Organic Irish Leaf Salad
1A, 4, 7, 10, 13
Roasted Hake, Celeriac Veloute, Seaweed Buttered Grilled Pointy Cabbage, Mussels
6, 8, 9, 13

Sides

Roasted Cauliflower, Miso Butter, Hazelnut €7.75
3 (Hazelnut), 4, 10, 13
Fried Delica Pumpkin, Stracciatella, Pumpkin Seed Rayu €7.75
1A, 4, 10, 11, 13
Chips €6.25
1a

Desserts

White Chocolate Bavarois, 70% Chocolate Mousse, Salted Caramel, Tonka Bean Ice Cream
1A, 4, 7, 13
Carrot Cake, Spiced Raisins, Walnut Crumble, Cream Cheese
1a, 3(Almond, Walnut) 4, 7, 13
Vanilla and Passionfruit Cheesecake, Mango Sorbet
1a 4 7 13
Selection of Cheese, Homemade Spiced Pear Chutney, Sheridans Brown Bread Crackers 1A, 4, 11, 13. 14

Some of our dishes contain the allergens listed below.

1 Cereals Containing Gluten 1A Wheat, 1B Rye, 1C Barley, 1D Oats, 1E Durum, 2. Peanuts, 3. Nuts (Almonds, Pistachio, Walnut, Hazelnut) 4. Milk, 5. Crustaceans, 6. Molluscs, 7. Eggs, 8. Fish, 9. Celery, 10. Soy, 11. Sesame Seeds, 12. Mustard, 13. Sulphur Dioxide & Sulphites, 14. Lupin

Origin of Beef: Irish; Suppliers: John Stone, McLoughlin Butchers

A 12.5% discretionary service charge will be added to tables of 5 or more and are shared amongst our staff.

