

dylan

Dinner Menu

SEASONAL VEGETABLE SOUP €6.50

served with homemade soda bread

GOAT'S CHEESE €7.00

*Bluebell Falls goat's cheese, basil crumb, locally grown baby beets
smoked beetroot purée*

TUNA €8.50

marinated Yellow Fin tuna, pea cream, pickled vegetables & Ponzu dressing

PARFAIT €8.50

duck liver parfait, red wine poached pear purée & toasted brioche

RISOTTO €7.00

butternut squash and sage risotto & Parmesan tuile

HAKE €21.00

*glazed hake fillet, caramelised leek, curried raisin purée, cauliflower cream
brown shrimp & almonds*

TROUT €22.00

pan-fried fillet of trout, bulgar wheat, sea vegetables, fennel & saffron purée

CHICKEN €21.00

*free range Irish chicken supreme, celeriac purée, cumin spiced baby carrots
lemon & thyme gnocchi*

PIGEON €22.00

pan basted wood pigeon, caramelised shallot, parsnip purée, Beluga lentils & date jus

BEEF €28.50

*Irish Angus beef fillet, fondant potato, sautéed savoy cabbage, root vegetables
white onion & Knockdrinna cheese purée*

GARDEN FRICASSÉE €18.00

asparagus, mushrooms and peas in a puff pastry case with white wine cream sauce

CHOCOLATE & RASPBERRY €7.50

warm chocolate fondant with raspberry sorbet & raspberry crispies

CHEESE CAKE MOUSSE €7.50

vanilla cheesecake mousse, winter berry compote & Dylan granola

BAILEYS €7.50

Baileys Irish cream délice, candied hazelnuts & hazelnut ice cream

APPLE & CREAM €7.50

panna cotta with spiced apple & spiced apple jelly

CHEESE €12.50

selection of Irish cheeses, quince jelly and crackers