

Purple Sage Dinner Menu

Starters

Wood Pigeon

Parsnip Puree, Salsify & Jus (mk)

Tea Cured Trout

Crab Bon Bon, Spinach Puree, Pickled Radish, Baby Mesclun (fh, wh, cs)

French Onion Soup

Gruyere Croute (mk, mk)

Ham Hock Cannelloni Style

Celeriac, Pickled Vegetables, Basil Oil
(mk, md)

Main Courses

Golden Vale Marinated Irish Sirloin Steak (€5 Supplement)

Smoked Wicklow Cheese Potato, Carrot puree, Crunchy Greens, Pepper or Red Wine Jus

Burgandy Poached Halibut

Boxy Potato, Cauliflower 3 Ways, Sauce Vierge (fh, mk)

Braised Shank of Lamb

Soft Mash Potato, Baby Glazed Vegetables, Balsamic Jus (mk)

Supreme of Chicken

Sweet Potato Fondant, Buttered Spinach, Pea & Morel Cream Sauce (mk)

Hand Made Gnocchi

Wild Mushrooms, Pine Nuts, White Wine & Butter (wh, eg, tn)

Desserts

Set White Chocolate, Chocolate Soil, Pistachio Sponge (eg, mk, wh, tn)

Crème Brulee Tart, Raspberry Sorbet (wh, eg, mk, sp)

Salted Caramel Gateaux Opera, Cardamom Butterscotch Sauce (wh, eg, mk)

Warm Seasonal Crumble, Vanilla Bean Ice Cream (wh, eg, mk)

2 COURSE €26

3 COURSE €32