

Summer Value Menu

Horans Ham Hock

Pea Velouté, Crispy Free Range Hens Egg, Pigs On The Green Chorizo Vinaigrette

Cloonconra Raw Milk Cheese

Heirloom Tomatoes, Kalamata Olives, Basil

Duck

Cured and Smoked Duck, Rhubarb, Fennel and Puffed Rice

Seatrout

Cured Seatrout, Radish, Pickled Cucumber, Confit Egg Yolk

Sweet Potato

Spiced Sweet Potato and Coconut Soup, Sweet Potato Crisps, Red Pepper

Duck

Roast Breast, Braised Leg, Pickled Gooseberry, Kohl Rabi, Carrot

Lamb

Gillivans Spring Lamb Shoulder, Crispy Breast, Broccoli, Red Onion and Velvet Cloud Sheeps Yoghurt

Chicken

Pasture Reared Friendly Farmer Chicken Thigh, With Horans Pancetta, Baby Gem, Pea and Buttermilk

Pork

Pigs on the Green Farm Free Range Pork Neck Fillet, Cauliflower, Prune and Black Pudding Crumb

Cod

Cod, Organic Courgettes, Ballyhoura Mountain Mushrooms, Lemon Ailoi

Pithivier

Chestnut Mushroom, Butternut and Sage Mossfield Organic Cheese Sauce, Roast Carrots

Side Orders-

Potato with Leek and Smoked Gubeen Cheese

Greens with Treacle Cured Bacon and Onion

Organic Carrots with Dill

Chipped Maris Piper

Fennel and Orange Sslad

Our Suppliers-

Vegetables-Beechlaw, Millhouse and Lough Boora Farms

Pork, Beef, Lamb-Castlmine Farm, Gillivans Moate, Horans,

Pigs on the Green

Chicken-Ronan Byrne(The Friendly Farmer)

Fish-Morgans, Atlantis. Duck-Mary Walsh/La Rousse

2 Courses €25 or 3 Courses €30

