

Summer Dinner Menu

Horans Ham Hock

Pea Velouté, Crispy Free Range Hens Egg, Pigs on the Green Chorizo Vinaigrette €9

Cloonconra Raw Milk Cheese

Heirloom Tomatoes, Kalamata Olives, Basil €9

Duck

Cured and Smoked Duck, Rhubarb, Fennel and Puffed Rice €10

Seatrout

Cured Seatrout, Radish, Pickled Cucumber, Confit Egg Yolk €9

Rabbit

Panfried Loin and Confit Leg of Wild Irish Rabbit, Cauliflower, Prune and Black

Pudding €10

Sweet Potato

Roast Sweet Potato and Coconut Velouté, Coriander and Red Pepper €5

Beef

West Cork Wagyu Loin, Crispy Braised Cheek, Smoked Potato, Roast Onion €30

Duck

Roast Breast, Braised Leg, Beetroot, Celeriac and Rainbow Chard €24

Veal

Fillet of Rosé Veal, Braised Shortrib, Gnocchi, Ballyhoura Mountain Mushrooms €28

Chicken

Pasture Reared Friendly Farmer Breast, Baby Gem, Pea and Pancetta €22

Lamb

New Season Lamb Loin, Crispy Pressed Lamb Breast, Smoked Aubergine, Velvet Cloud Sheeps Yoghurt, Pistachio Crumb €28

Cod

Cured and Poached Cod, Brown Butter Fregola, Kale Tops, Wild Garlic Aioli, Mushroom €22

Pithivier

Chestnut Mushroom, Butternut and Sage Mossfield Organic Cheese Sauce €18

Side Orders-Tonights Potato/Fennel and Orange Salad / Chipped Maris Piper / Organic Carrots with Dill/Greens with Treacle Cured Bacon and Onion

Our Suppliers- Vegetables-Beechlawn/Millhouse/Lough Boora Farms, Behans. Pork-Castlmine Farm, Pigs on the Green and Horans. Veal-Broughgammon Farm,Kilkenny Rosé Veal. Beef/Lamb-Castlemine, Gillivans Moate, Johnstone Beef, Twomeys Macroom. Chicken-Ronan Byrne(The Friendly Farmer). Fish-Morgans, Atlantis. Rabbit-Gourmet Game Mossfield and Cloonconra Cheese

