



POACHER

R E S T A U R A N T

If you have any dietary requirements, please do not hesitate to inform your waiter/ess for further information and details of the allergens on this menu.

Our Beef is 100% Irish

Starter

- Soup of the Day € 6.5
Buckhorn Oil, Toasted Seeds
- Pan Fried West Coast Plaice € 8
Strawberry & Green Asparagus Salad, Toasted Almond, Elderflower & Champagne Gel, Organic Leaves
- Oliver Carty's Organic Gammon, Pea & Tarragon Salad € 7.5
Pea & Parsnip Puree, Gleann Bui Farm Crispy Hen Egg
- Mayo Velvet Cloud "Rockfield" Sheep's Cheese Crème Brûlée € 8
Smocked Mooncoin Beetroot Tartare, Camomile Granola, Toasted Brioche
- Pan Fried Wild Irish Wood Rabbit Loin € 9
Braised Belly Ragu, Forest Nettle Quinoa, Tomato, Grape & Gooseberry Pickle
- Turf Smoked "Skeaghanore" Family Farmed Duck Salad € 8.5
Crispy Duck Heart Croutons, Kimchi Kraut, Gold River Farm Organic Salad Leaves
- Citrus & Pimento Spiced Monkfish Ceviche € 8.5
Whipped Toonsbridge Ricotta Cheese, Cucumber, Sweet & Sour Fennel, Pomegranate Seeds