



## **SAMPLE Lunch Menu (Fri-Sun 12.30-3pm)**

*Please note this is a SAMPLE MENU ONLY. Our menu is seasonal, and dishes change very regularly.*

### **Starter;**

Soup of the Day served with Guinness bread

Seafood chowder with Guinness bread

Spiced Aloo Bonda, chickpea ragù, compressed melon, pomegranate

Ardsallagh Goat's Cheese Roulade, candied walnuts, relish, balsamic reduction, sourdough

Braised Lamb Shoulder Boudin, yogurt-cucumber raita, mint jelly, chimichurri

### **Main Course;**

21 Day Dry Aged Hereford Sirloin, caramelised onion, garlic butter, potato gratin, red wine jus  
(€10 supplement)

Venison Two Ways, loin and shoulder, poached pear, date purée, chocolate jus

Chicken Supreme, arancini, leek, smoked bacon, toasted hazelnut, jus gras

Monkfish, mussel-clam escabeche, courgette, sweet garlic purée, tomato marinara

Quinoa Stuffed Tomato, red pepper bisque, roast onion, lemon-toasted hazelnuts

### **Dessert;**

Mango Parfait, Normandy sable, French meringue, fresh berries

Passionfruit Bavarian, pistachio, milk chocolate ganache, coconut biscuit

Chocolate Cremeux, white chocolate mousse, candied walnut, berries, vanilla ice-cream

Selection of Ice-Cream, seasonal fruit

Selection of Cheeses, artisan crackers, fig chutney, almonds, honey (€5 Supplement)

2 Courses- €32

3 Courses-€39