

Wednesday 12th April



Homemade breads – Guinness, Soda bread with apricots & herbs

STARTERS

Potato and leek soup (V)
crispy leeks, olive oil

Slow cooked Irish pork belly
celeriac puree, sauteed
cabbage, poached pear,
roasting jus

Salt and pepper squid
Pickled cucumber, rocket, sweet
chilli sauce, shaved fennel, baby
corn

Beetroot textures (V)
Pickled wild mushrooms, radish,
bloomer toast, pomegranate
vinaigrette

MAINS

28-day dry aged 10oz sirloin of
Lisdergan Irish beef Or
8oz Fillet of beef + €5 10oz Ribeye + €5
champ potato, shallot puree, sprouting
broccoli, slow roast tomato, red wine
jus

Roast breast of Silverhill duck
champ potato, beetroot puree, braised
puy lentils, roast squash, cherry red
wine jus

Pan seared fillet of Sea bream
champ potato, caponata vegetables,
lemon aioli, black olive tapenade

Poached fillet of Greencastle landed
turbot + €5
champ potato, spinach puree,
chargrilled vegetables, beurre blanc
sauce

Vegetable tagliatelle (V)
red pepper sauce, tofu cheese, toasted
pistachio nuts, rocket pesto

Sides €3.50
Baby boiled potatoes
Skinny fries
Potato gratin
Sauteed broccoli, cauliflower &
almond butter

DESSERTS

Rhubarb crème brulee
mini shortbread, rhubarb ice cream

Valrhona chocolate & caramel tart
Toasted hazelnuts, chocolate sauce,
caramelised plums, pistachio ice
cream

Homemade ice creams
vanilla, honeycomb, chocolate

Irish artisan cheese plate,
homemade chutney, crackers + €4

Cooleeney – soft white cheese,
buttery texture with mushroom
tanginess

Cashel Blue – firm, subtle, creamy
blue cheese made in Tipperary

Mossfield Cheddar – mild, creamy
cheddar from Offaly

Selection of coffees teas with
Rathmullan House petit fours
€5.00

3 Courses €60

2 Courses €50



Dinner, Bed and Breakfast package is an allowance of €60.00 per person.
Dishes with a surcharge are noted above. 10% service charge in lieu of gratuities
We handle all allergens in our kitchen but cannot guarantee 100% allergen free dishes.