

AN PORT MŌR

Cruach Phádraig Set Menu €65pp

Friday 15th September 2023

Starters

Homemade Leek & Potato Soup, Buttery Brioche Croutons, Chives **(1,2,4,7)**

Szechuan Pepper Coated Carpaccio of Beef Fillet, Shaved Parmesan, Aubergine Purée **(2,7)**

Warm Spinach, Smoked Haddock & Gruyère Tartlet **(2,4,5,7)**

Seared Wild Irish Pidgeon Breast (Medium Rare), Turnip Gratin, Apple Sauce, Balsamic & Redcurrant Jus **(2,7, 14)**

Connemara Smoked Salmon Niçoise Style, Boiled Egg, Potato, Olives, Snow Peas, Anchovies, Tomato **(5,9,12)**

Rillette of Fresh Sea-Trout on Buttery Toasted Brioche, Tomato, Fresh Herbs **(2,4,5,7)**

Mains

14oz T - Bone, Spiced Armagh Butter, Chips **(2,7,14)**

Roast Haunch of Wild Irish Venison, Sautéed Wild Mushroom, Braised Red Cabbage **(5,7,14)**

Roast Rump of Achill Mountain Lamb, Roasted Red Peppers, Tender-Stem Broccoli (Cooked MR) **(1,2,7)**

Grilled Fillet of Hake, Crab Remoulade **(1,3,7,8)**

Grilled Fillet of Sea-Trout, Oscietra Cavier Beurre Blanc, Lemon Cavier **(3,5,7,14)**

Desserts

Three Layered Belgium Chocolate Terrine, Milk, White and Dark Chocolate, Caramelised Pear, Chocolate Sauce **(2,4,7,10)**

Pistachio & White Chocolate Éclair, Fresh Cream, Chocolate Sauce, Cinnamon Ice Cream **(2,4,7,10)**

Rum Baba in Rum Syrup, Filled with Fresh Cream, Fresh Strawberries & Raspberries **(2,4,7)**

Warm Peach & Brandy Steamed Sponge, Vanilla Sauce, Jameson Whiskey Ice Cream **(2,4,7,10)**

Pear & Almond Tart, Anglaise Sauce, Vanilla Ice-cream **(2,4,7,10)**

Selection of Irish Cheeses (Banagher Bold Co. Derry, Cashel Blue Co. Tipperary & Creamy Whipped Bluebell Falls Goat Cheese Co. Cork); Balsamic Caviar, Chutney, Homemade Salted & Spiced Crackers, Quince Jelly **(2,7,14)**

Allergens: 1 Celery, 2 Gluten, 3 Crustaceans, 4 Eggs, 5 Fish, 6 Lupin, 7 Milk, 8 Molluscs, 9 Mustard, 10 Nuts, 11 Peanut, 12 Sesame, 13 Soya, 14 Sulphites/Sulphur. *We are unable to cater for vegan. Vegetarian options available on request.