

La Côte

À LA CARTE

To Start

Meadowfield Farm Goats Cheese Parfait, Beetroot Puree, Rocket Salad, Truffle Honey, Candied Walnuts, Olive Oil Tuile 11.95

Duck Croquette, Fermented Red Cabbage, Cherry Reduction, Red wine Jus 12.95

Gravlax of Seatrout, Goatsbridge Trout Caviar, Orange Purée, Squid Ink Crisp 11.95

Sautéed South Coast Kilmore Scallop & Prawn, Garlic Butter, Herb Crumb 13.95

Mains

Pan Roast Kilmore Hake, Bouillabaisse, Wilted Pak Choi, Sauce Rouille 29.95

Grilled Lemon Sole, Tartare Hollandaise, Fennel Puree, Fennel Kimchi 29.95

Curried Spiced Monkfish, Red Pepper Bulghur, Chilli Jam, Saffron Veloute,

Tapioca Crisp 32.95

8oz Sirloin, Roast Parsnip, Parsnip Puree, Red Wine Onion, Mushroom Duxelle 33.95

Vegetarian Special, Please ask your server 22.95

Dessert

Passionfruit Posset, Coconut Sorbet, Biscotti, Meringue Shards. 9.95

Caramelised Brambly Apple, Baked Crumble, Vanilla Ice Cream, Homemade Tartlet 9.95

70% Callebaut Chocolate & Praline Scented with Bailey's Mousse, Raspberry Foam, Raspberry Sorbet 9.95

Selection of Irish Cheese, Pear Membrillo, Sour dough and Water crackers 12.50

Sides

Hand Cut Chips, Seasonal Vegetable, Gratin Potato 4.00e

Our Fish is sourced daily from Kilmore Quay and supplied to us from Mylers Fish. We use our local butcher Richie Doyle for our Pork Belly.

Our Beef & Chicken is of Irish Origin, sourced from various farms Supplied by Sysco in partnership with ABP. All beef is fully traceable from farm to fork.