

Table d'Hôte Menu

Starters

Roast Vine Tomato Soup, Red Pepper Jam, Goats Cheese Fritter, Wild Garlic 1,3,7,12

Warm Smoked Gubbeen Chorizo Salad, Baby Gems, Sourdough Croutes, Parmesan, Garlic Dressing 1,3,7,10,12
Val de Vid Verdejo/ Rueda / Spain /

Beetroot Cured Salmon Gravlox, Dill, Cucumber, Blini, Apple, Sheep's Yoghurt 1,3,4,7,10,12
3Rios / Alvarinho/ Loureiro/ Avesso / Vinho Verde / Portugal

Crispy Chicken & Black Pudding Fritter, Date, Pickled Grapes, Radish 1,3,7,10,12
Eco Pinot Noir / Valle del Bio / Chile / Organic

Pan Seared Scallops, Roast Cauliflower Purée, Curry, Soy, Charred Sweetcorn 6,7,10,12,14
(€12 Supplement)
Swallows Tale / Sauvignon Blanc/Chenin Blanc / South Africa



Allergens: 1 Wheat 2 Crustaceans 3 Eggs 4 Fish 5 Peanuts 6 Soybeans 7 Milk 8 Nuts Namely 9 Celery 10 Mustard
11 Sesame Seeds 12 Sulphur Dioxide 13 Lupin 14 Molluscs

Main Courses

Braised Daube of Beef, Caramelised Onion Purée, Lentil, Smoked Bacon,
Roast Garlic Jus 1,7,9,12
(€8 Supplement)

Swallows Tale | Shiraz/Cabernet Sauvignon | South Africa

Roast Breast of Chicken, Potato Dauphinoise, Purple Sprouting Broccoli,
Shallot & Truffle Dressing, Port Jus 7,12
Lugana Zenato | Trebbiano | Veneto | Italy

Pan Fried Seabass, Saffron, White Bean, Fennel, Pickled Mussels, Dulse,
Buttered Asparagus 4,7,10,12,14
Crazy Creatures Weingut Malat | Gruner Veltliner | Austria | Organic

Mushroom, Wild Garlic & Spinach Rigatoni, Salt Cured Egg Yolk, Crispy
Onions, Garlic Sourdough Crumb 1,3,7,12
Val de Vid Verdejo | Rueda | Spain |

Roast Pork Fillet, Black Pudding Fritter, Caper & Raisin, Pickled Mustard
Seed, Carrot, Pistachio Dukkah
1,3,7,8,10,11,12
Il Bucco Montepulciano | d'Abruzzo | Italy

Pan Fried Fillet Steak, Bourguignon Jus, Garlic Pomme Purée, Crispy
Onions 1,7,12
(€20 Supplement)

Clarendelle St. Emilion | Bordeaux | France

All Main Courses served with Seasonal Potatoes and Vegetables



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Desserts

72 % Chocolate Fondant Tartlet, Peanut Butter, Raspberry, Salted Toffee
Popcorn 1,3,5,6,7,8

(€3 Supplement)

Dows Nirvana – a special port designed specifically to go with Chocolate

Yoghurt Mousse, Compressed Mango, Passionfruit, Candied Cashew &
Coconut Granola, Blackcurrant Wood 1,3,7,8,12

Pallazzina Moscato Passito II Cascinone

Earl Grey Crème Brûlée, Bergamot, Almond & Orange Biscotti 1,3,7,8

Pallazzina Moscato Passito II Cascinone

Rhubarb and Pistachio Financier, Ginger Custard, Crystallised Thyme,
Vanilla Bean Ice Cream 1,3,7,8,12

Pallazzina Moscato Passito II Cascinone

Selection of Continental Cheeses, Walnuts, Quince and Crackers

1,3,7,8,10,12

(€12 supplement)

Dows 20year Tawny

2 course €35

3 course €42



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