



Chef de Cuisine Derry Clarke / Head Chef James Sheridan

Sample Dinner Menu

Selection of Canapes & Snacks

Breads

House Sourdough and Guinness Breads, Glenilen Butter

Small Plates

Duck Liver Parfait, Brioche, Smoked Duck Ham, Preserved Cherries

Fillet of Red Mullet, Escabeche, Safron Aioli

Artichoke & Summer Truffle Tart, Green Beans, Goats Cheese Mousse (V)

The Main Event

Fillet of Monkfish, Ratatouille and Fregola Minestrone, Safron and Tomato Sauce

Lamb Rump with Girolles, Purple Sprouts, Spätzle, Lamb Tomato Jus

10oz Gilligan's Farm Sirloin, Truffle Pomme Puree, Smoked Short Rib Bourguignon Sauce

Grilled Pearl Onion, Potato Shallot Hash, Spring Onion Emulsion (V)

The Final Hurdle

Salted Caramel Tart, Salted Caramel Ice Cream, Milk Foam

Chocolate Torte, Coffee Mousse, Sesame Nougat, Vanilla Ice Cream

Selection Of Irish Cheese, Pickled Grapes, Apple Butter

All our Beef is of Irish Origin. Please let us know if you have any allergies or dietary requirements, we're only delighted to help.

A list of allergens is available on request.