

SUPPER DINNER MENU

Chef de Cuisine Derry Clarke - Head Chef James Sheridan

House Sourdough and Guinness Breads, Glenilen Butter.

Small Plates

Crispy Pork, Celeriac Remoulade, Spiced Jus.

Cured Clare Island Salmon, Orange & Cardamon Dressing, Citrus Salad, Lemon Aioli.

Parfait of Duck Liver, Cured Duck, Brioche, Walnuts and Apple.

Goats Cheese Agnolotti, Artichoke Vierge, Summer Truffle.

Main Event

Roast Dry Aged Sirloin of Gilligan's Irish Beef, Truffle Pomme Puree, Bourguignon Dressing, Pepper Sauce.

Pan Fried Hake, Ratatouille and fregola Minestrone, Saffron & Tomato Sauce.

Feighcullen Duck, Pressed Potato, Smoked Sausage, Turnip, Plum, Honey Liquorice Sauce.

Roast Lamb, Gnocchi, Girolles, Broad Beans, Heritage Carrots, Tomato Lamb Jus.

Vegan / Vegetarian Main

Roscoff Onion, Roast Onion Risotto, Young Buck & Walnut (V).

Enjoy your Mains with our sides of Seasonal Vegetables, Potatoes.

Final Hurdle

Berry Mousse, White Chocolate, Coconut Sorbet.

Passionfruit, Mascarpone Cream with Cremeux Choux Bun.

Irish Farmhouse Cheese

Young Buck, Pickled Grapes, Crackers.

Chocolate Torte, Coffee Cremeux, Sesame Nougat, Miso Caramel.