



Dinner Menu

Starters

Hand dived Kilmore harbour sea scallops,
Celeriac and truffle purée, charred leek, lemon powder, apple foam

Red braised belly of wild boar,
Pulled pork spring roll, textures of peach, pork popcorn

Spiced carrot and clementine velouté,
Toasted hazelnuts and ruby beets (v)

Pressed magret duck,
Apricot and pistachio terrine, pickled vegetables, stone fruits, plum powder, buckwheat sourdough

6hr braised cheek of beef,
Celery root purée, Dublin bay prawn ravioli, samphire, mushroom foam

Beetroot and orange cured salmon,
Local radish, beetroot textures, yuzu gel, lime sorbet

Wild boar black pudding,
Crispy hens egg, smoked bacon, capers, mustard and clementine vinaigrette

Ham hock and smoked chicken galantine,
Purple cauliflower, compressed apple piccalilli, apple sorbet

Warm puff pastry tart,
Five Mile Town goats cheese, olives, figs and capers (v)



Dinner Menu

Main Course

*Kerry hill rump of lamb,
Braised shoulder, cipollini and potato purée, thumbelina carrots, rich lamb reduction*

*Feirme ná dúrtha dry aged fillet of beef,
Sweet potato textures, feather blade pie, parsley glaze, bone marrow jus
(€5.00 supplement)*

*Kilmore harbour fillet of hake,
Oxtail ravioli, purple sprouting broccoli, prawn powder, red wine fish sauce*

*Pot roasted corn fed chicken,
Sweetcorn polenta, celery root purée, tenderstem leeks, lemon and black pepper sauce*

*Spiced magret duck breast,
Red pepper ragú, duck fat fondant, Jerusalem artichokes, pear purée, kumquat glaze*

*Medallion of pork belly,
Sweet red cabbage, white pudding croquette, caramelised peaches, cep sauce*

*Miso marinated fillet of wild salmon,
White bean purée, sweet potatoes, charred fennel, red pepper fondue*

*Roast guinea fowl breast,
Textures of carrot, braised chicory, pavé potato, wild mushroom foam*



Dinner Menu

Dessert

Dark chocolate crème brûlée,
Peanut butter parfait, chocolate bubbles
and chocolate cookie crumble

Raspberry and strawberry mille feuille,
Raspberry gel and strawberry sorbet

Chocolate and malt fondant,
Banana and rum ice cream, white chocolate powder
with honeycomb

Passion fruit and white chocolate cheesecake,
Elderflower jelly, orange parfait

Peach pannacotta,
Coconut sorbet and ginger biscuit

Blackberry parfait,
Apple sorbet, blackberry mousse

Bitter lemon tart,
Sweet mascarpone, raspberry ice cream

Strawberry and cinnamon tiramisu,
Orange biscuit crunch