

DELIGHT MENU

2 Courses €33.50 per person

3 Courses €39.95 per person

TO START

Roast Butternut Squash Velouté

Sourdough, Toasted Seeds
(1, 6, 7, 9, 11)

Seafood Chowder

Salmon, Hake, Smoked Haddock, Herb Oil
(2, 6, 9, 13)

Galway Farm Goats Cheese

Honey & Pistachio Crisp, Tomato Jelly
Roasted Peppers, Asparagus
(1, 6, 7, 13)

Crisp Pork Belly

Smoked Black Pudding, Prune Puree, Rocket
(1, 6, 9, 13)

Seared Loin of Tuna

Avocado, Crisp Garlic, Chinese Cabbage
Miso & Soya Glaze
(1, 2, 11, 12, 13)

€4.50 supplement

SIDES

Grilled Vegetables & Hummus Salad (6, 10, 11)

Sweet Potato Fries (6)

Seasonal Vegetables (6)

Creamed Potatoes (6)

French Fries (6)

Choose one side per person

Allergens:

(1) Gluten

(2) Fish

(3) Molluscs

(4) Crustaceans

(5) Eggs

(6) Dairy

(7) Tree Nuts

(8) Peanuts

(9) Celery

(10) Mustard

(11) Sesame

(12) Soya

(13) Sulphites

(14) Lupin

TO FOLLOW

Roast Corn-Fed Chicken Supreme

Baby Vegetables, Crispy Herbs
Chicken & Truffle Cream
(5, 6, 9, 13)

Pan Fried Fillet of Hake

Celeriac, Apple & Cider
Brown Butter Dressing
(2, 4, 6, 13)

Glazed Feather Blade of Beef

Roasted Carrot, Oyster Mushroom, Port Jus
(6, 9, 13)

Mushroom Risotto

Crispy Halloumi, Rosemary & Sea Salt Cracker
Tarragon Oil
(1, 5, 6, 13)

10oz/280g Hereford Rib Eye Steak

Roasted Jerusalem Artichokes, Kale
Port & Porcini Butter
(6, 9, 13)

€7.50 supplement

TO FINISH

Dark Chocolate Mousse

Raspberry Textures, Mini Meringue
(5, 6, 13)

White Chocolate Panna Cotta

Mixed Berry Compote, Hazelnut Cluster
(5, 6, 7)

Apple, Mixed Berry & Walnut Crumble

Vanilla Anglaise & Ice Cream
(1, 5, 6, 7)

Pick 'N' Mix Plate

A Selection of Bite Size Treats- Ask your Server
for Today's Selection
(1, 5, 6, 7, 8, 14)

Tea or Coffee

Please note we have a full À la carte Indulge Menu available at a supplement

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