

Evening Specials

STARTER

Creamy Chowder of Local Fish & Shellfish €13.50
Coral Potato Tapeuede, Fennel & Broad Beans

MAIN COURSE

Sous-Vide Feighcullen Farm Breast of Chicken €27.00
Potato and Bacon Gratin, Green Beans and Shallots, Forrest Mushroom Sauce

Aubergine Schnitzel (Egg Plant) €21.00
*Celeriac Slaw, Pine Nut and Chilli Rayu,
Wild Garlic Butter Sauce*

Sous Vide Feighcullen Farm Duck Breast €35.00
Pickled Black Berries, Fig Puree, Potato & Spinach Hash Brown, Tender steam Broccoli.

Cannon of Spring Lamb €40.00
*Pea, Mint & Basil Mousseline, Black Bean Paste, Green Olive, Onion, Grape & Tomato
Salsa, Jus.*

DESSERT

Vegan Chocolate Mousse €13.00
Coconut and Almond Mousse, Black Berries, Mint Sorbet

Cheese Plate €17.00
Selection of 5 Cheeses, Grape Chutney, Pecans, Crackers, Honey, Apple

Meringue Cake €12.00
Fruits, Lemon Curd, Crushed Pistachio and Pine Nuts

Black Forrest Macaron
Cherry Kirsh, Chocolate Cream.

**We are unable to provide individual checks for parties over 4 persons.
Please inform your server of any allergies or dietary required**