



SAMPLE MENU

Starter

Chef's Homemade Soup of the Evening #1(A)(D),2,3,8,13

Toasted Pumpkin Seeds

Duck Liver Parfait #1(A),2,3,5,8,13

Cherry, Butter Brioche, Truffle Compound Butter

Ardsallagh Goats Cheese Salad #1(A),2,3,5,8,12,13

Bonbon, Mix Toasted Seeds, Seasonal Leaves, Candied Walnut, Balsamic

Main Course

12 Hour Slow Braised Feather Blade of Irish Beef #2,3,8

Squash Purée, Spinach, Rosemary Jus

Pan Fried Salmon #2,6,8,12,14

Fennel and Mangetout Salad, Beurre Blanc, Watercress

Grilled Cauliflower Steak #3,5,8

Fried Kale, Pumpkin Seeds, Blue Cheese, Crispy Onions

Suggested Wine Pairing: Torres Celeste Verdejo

Chicken Supreme #2,3,8,13

Tenderstem Broccoli, Rosemary Jus

Dessert

Bailey's Cheesecake #1(A),2,8,13

Chocolate Sauce, Crème Chantilly

Selection of Ice Cream #2,8,9(C)

Vanilla, Strawberry, Chocolate Salted Caramel

Tulfarris Trio #1(A),2,8,9(E),13

Pistachio Financier, Mango Swirl Cheesecake, Toffee Bavaois

Allergens:

- 1-GLUTEN (A)Wheat (B) RYE (C)
Barley (D) Oats
- 2-SO2 & SULPHITES
- 3-CELERY
- 4-SESAME
- 5-MUSTARD
- 6-CRUSTACEANS
- 7-LUPIN
- 8-DAIRY
- 9-NUTS (A)Almond (B) Walnut (C)
Hazelnut (D)
- Pistachio (E) Brazil (F) Cashew (G)
- Pecan (H) Macadamia
- 10-SOYA
- 11-PEANUTS
- 12-FISH
- 13-EGGS
- 14-MOLLUSCS

*Most of Our Dishes Can
Be Modified To Suit Your
Dietary Requirements. Ask
Your Server Should You
Have Any Questions*

10 % gratuity added to groups of 6 or more