

DINNER MENU

SIDES

- Hand cut chips €4.90
- with celery salt and smoked aioli €5.50
- Side salad (ve) €4.90
- Creamy mash (v) €4.90
- Buttered root vegetables (v) €5.00
- Szechuan sweet potato wedges (v) €5.50
- Steamed greens (ve) €4.60

*may contain buckshot

All our beef, pork, lamb and poultry are Irish

STARTERS

- Soup of the day with homemade farmhouse bread (v) €8.00
- Cured pork belly, celeriac puree, heritage carrot with apple gel and demi-glace sauce €11.50
- Glenbeigh mussels in a white wine cream sauce €13.40/€18.60
- Roast Jerusalem artichoke, coffee buckwheat, cauliflower bechamel, pickled shimeji mushroom (ve) €10.70
- Gratin of Ballycotton prawn and smoked Gubeen cheese with Arbutus sourdough €12.90
- Chicken liver pâté with plum chutney & toasted croutons €11.50

MAIN COURSES

- Seared hake fillet, roast ratte potato, tenderstem and green beans, garlic pangratto, basil pesto and sauce vierge €22.50
- Seabass with caramelised miso broth, squid, cauliflower and leek puree, cherry tomato and sweetcorn €28.90
- Roast marinated chicken, buttered root vegetables, braised green cabbage, creamy mash and gravy €20.30
- Slow cooked Crowe's bacon collar, mustard glaze, parsnip and scallion mash, carrot puree, creamy leek sauce and braised Hispi cabbage €22.00
- Gamekeepers casserole of venison, pheasant & partridge, with spiced red cabbage slaw, spring onion & parmesan paillason potato €25.50*
- Allshire Family sirloin steak (10oz), with Paris brown mushrooms, sautéed onions and spinach, chunky chips & green peppercorn sauce or garlic butter €31.50
- Braised lamb shank, with scallion and celeriac mashed potato, butternut puree, cavolo nero and carrot with red wine jus €26.50
- Spiced chicken salad, mixed leaves, radish, red cabbage, sugar snap, crispy black eye beans, peppers & avocado dressing. €17.40
- Spiced chickpea and potato curry, with coconut rice, pickled cucumber and fennel salad, and coriander (ve) €18.70