

# À LA CARTE

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*All our beef is of Irish Origin. Our menus are subject to change as a result of the seasonality of our dishes.*

# STARTER

## Minestrone Soup

€9.50

carrot - peas - orechiette pasta - tomato - basil - lovage oil  
contains sulphite, wheat, celery, vegan friendly - this dish can  
be made gluten free by removing the pasta, on request

## Organic Salmon Tartare

€12.50

guacamole - buckwheat crêpe - lemon - coriander  
contains sulphite, fish

## Ham Hock & Prune Terrine

€13.50

picalilli - grilled sourdough toast  
contains sulphite, wheat, mustard - this dish can  
be made gluten free by removing the toast, on request

## Fish Cake

€12.50

smoked haddock & dill cream sauce  
contains fish, dairy, wheat, egg, sulphite

## Smoked Cottage Cheese Spring Salad

€10.50

broad beans - heirloom tomato - baby potato  
baby spinach - rosemary sourdough crouton  
contains dairy, wheat, mustard, sulphite - this dish can be made gluten free  
by removing the crouton and dairy free by removing the cheese, on request

## Beef Tataki, Onion Ponzu & Crispy Garlic

€14.50

garlic - spring onion - micro basil  
contains sulphite, soya

## Confit Octopus

€11.50

caponata - rocket - pine nuts  
contains fish, sulphites, pine nut, celery - this dish  
can be made nut free by removing the pine nuts, on request

# CHARCOAL GRILL MAINS

## Marinated Irish Lamb Rump

€29.50

*pea gnocchi - broad beans cassalette - mint oil - lamb jus  
contains sulphite, dairy*

## Grilled Devilled Irish Chicken Supreme

€27.00

*boxty potato - caramelised baby carrots - soubise - devilled jus  
contains sulphite, dairy, mustard, celery, egg, fish - we can cook a fresh  
chicken supreme plain for any dietary requirements, on request*

## Toulouse Sausage

€25.50

*aubergine caviar - potato croquette  
contains sulphite, wheat, egg, dairy*

## Our Local Beef, Butcher Selection

*seasoned with our pine & rosemary salt and cracked pepper*

8<sup>oz</sup> Irish Beef Fillet €38.00

10<sup>oz</sup> Irish Sirloin Steak €35.00

Surf 'n' Turf Sharing Platter for 2 €42.00 (per person sharing)

*10oz Striploin - grilled langoustine - mussels - scallops  
contains fish, mollusc, sulphite*

**served with** - watercress salad - gratin potato - braised shallots

**choice of sauce** - green peppercorn, blue cheese or garlic butter

*contains sulphite, dairy*

# MAIN COURSES

**Market Fish of the Day** €29.50

*potato - asparagus - samphire - smoked butter  
contains sulphite, dairy, fish, celery*

**Potato & Leek Pie** €24.50

*cashew nuts - oat milk - miso - raz el hanout  
contains sulphite, wheat, barley, soya, celery, cashew nut, vegan friendly*

**Slow Braised Beef Guinness 'Open Pie'** €28.50

*pearls onion - carrots - button mushrooms  
contains wheat, sulphite - this can be made gluten free on request*

# SIDES

**Farnham Estate Salad** €4.50

*asparagus, peas, radish, avocado, fresh herbs, fenugreek sprouts*

**Home Cooked French Fries** €4.50

**Garlic & Butter Sautéed Onions and Mushrooms** €4.50

*contains sulphite, dairy*

**Chive Champ Potato** €5.50

*contains dairy*

**Grilled Tenderstem Broccoli** €5.50

*with almond flakes  
contains celery, almond*

**Mac & Cheese** €5.50

*contains sulphite, dairy, wheat, egg*

# SOMETHING SWEET

**Banana & Peanut Gluten Free Brownie** €8.50

*crunchy peanut - honeycomb ice cream*

*contains egg, dairy, soya, sulphite, peanut*

**Caramelised Apple** €8.50

**Bread & Butter Pudding**

*crème anglaise*

*contains wheat, egg, dairy, soya, sulphite*

**Iced Nougat** €8.50

*praline - rhubarb compote*

*contains egg, dairy, sulphite, almond, hazelnut*

**Chocolate & Irish Cream Dome** €8.50

*raspberry coulis*

*contains sulphite, soya, dairy, egg*

**Traditional Tart Tatin** €8.50

*cinnamon ice cream*

*contains dairy, wheat, egg*

**Corleggy Cheese Plate** €14.00

*homemade crackers - chutney*

*contains dairy, wheat, egg, sesame seed*

**Colonel** €7.50

*lemon sorbet - shot of vodka*

*vegan friendly*

**Affogato** €7.00

*vanilla ice cream - espresso coffee*

*vegan friendly*