



TABLE D'HOTE MENU (from 7pm)

Braised Pig's head Terrine, marinated carrot salad, gherkins & walnut jus, tarragon mayonnaise

Persillade of Snails, potato blini, roast almond & garlic velouté

Peppered yellow fin Tuna, saffron aioli light pickled vegetable salad

French onion Soup

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Roast Chicken Suprême, cassoulet of white beans & chorizo breaded drumstick, parsnip cream

Pan fried Ray Wing, fresh crab risotto, clam stew scented with orange and tarragon

Crisp Seabream, smoked paprika aioli, pan fried gnocchi, spinach and mussels fritters

Confit Duck Leg, honey roast garlic purée, lentils Du Puy

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Chocolate Crème Brûlée, mixed berries compote

Camembert studded with rosemary, fig chutney & walnuts

Selection of Ice Cream and Sorbet

Apple Tart Tatin, Granny Smith apple parfait and granite

3 COURSE € 35.00

Our Suppliers

Beef, Pork & Chicken: M&K Meats, Rathcoole, All meats 100% Irish
Fresh Duck & Dry goods: Larousse Foods importers
All fish & Shellfish: Kish Fish
French raw milk Cheeses: Artisan Foods importers
Vegetables: Vernon Stores Ltd

Should you need any further information about the origin of our products, please ask our manager.

10 % staff gratuity is added on tables of 6 and over unless otherwise instructed

Mobile phones can be a source of nuisance, please be considerate