



Amuse Bouche with Chef's Compliments

## Starters

### Soup of the Day

Homemade Guinness bread  
*(celery, dairy, sulphites, wheat)*

### Textures of Fivemiletown Goats Cheese

Apple/beetroot/lavender & walnut  
*(dairy, egg, wheat, walnuts)*

### Duck Liver Parfait

Fig/ blackberry/ ginger bread  
*(sulphites, dairy, wheat)*

### Home Oak Smoked Salmon

Saffron aioli / black roe/ chilli oil/samphire  
*(fish, mustard, egg)*

### Compressed Watermelon

Feta cheese/balsamic/pomegranate/roast  
pumpkin seed *(dairy)*

### Burtonport Crab Cake

Red pepper/coconut/lime/Thai yellow curry  
*(crustaceans, dairy, wheat, celery)*

### Sweet Cured Irish Pork Belly

Carrot & orange/black cherry/rhubarb dressing *(sulphites, celery, dairy)*

Sorbet Course



## Mains

### **The Shandon Slow Braised Daube Of Beef**

Celeriac/wild mushroom & blue cheese tartlet/red wine jus  
*(celery, sulphites, dairy, egg)*

### **Corn-fed Supreme of Chicken**

Sweet potato/black garlic/smoked pancetta/Madeira jus & cellery  
*(dairy, sulphites)*

### **Organic Mulroy Bay Salmon Fillet**

Asparagus/ beetroot beurre Blanc/pink grapefruit  
*(dairy, fish, sulphites)*

### **Greshingham Duck Breast**

Plum tart Tatin/kumquat/red chard/port wine jus  
*(wheat, celery, sulphites, dairy)*

### **Pearl Barley Risotto**

Wild mushroom/leek/truffle oil/parmesan crisp  
*(barley, dairy, celery)*

### **Greencastle Hake Fillet**

Kale/purple potato/clams/pea veloute/crisp seaweed  
*(fish, molluscs, dairy, sulphites, celery)*

### **Canon Of Irish Lamb** (supplement)

White bean & rosemary/curried cauliflower/apricot/pan jus  
*(dairy, sulphites, celery)*

### **10oz Prime Irish Hereford Sirloin Steak**

Pont neuf/cherry tomato/café de Paris butter  
*(dairy, sulphites, fish)*

*All served with chef's selection of local market fresh vegetables & potato (dairy, sulphites)*



## Desserts

### **70% Dark Chocolate Fondant**

pistachio ice cream/baileys anglaise  
*(gluten wheat, pistachio nuts, egg, dairy, soya, sulphites)*

### **Iced Coffee & Hazelnut Praline Parfait**

praline crumb, coffee foam, chocolate tiller, hazelnut syrup  
*(hazelnut, dairy, egg, soya, gluten wheat)*

### **Trio Of Crème Brulee**

Gin, elderflower & blueberry/sweet basil/chocolate & chilli/ homemade shortbread  
*(dairy, egg, sulphites, soya, gluten wheat)*

### **Glazed French Lemon Tort**

lime & ginger sorbet/exotic fruit coulis  
*(gluten wheat, dairy, egg)*

### **Artisan Irish Cheese Board**

selection of artisan Irish cheeses/biscuits/chutney/ celery /grapes  
*(gluten wheat, celery, mustard, dairy, sesame)*



### **Coffee/Tea**

(Espresso, Americano, Cappuccino, Latte) & *Chef's Petit Fours*