

DINNER RESTAURANT MENU

STARTERS

FRENCH ONION SOUP Gruyere cheese crouton	€10
VEGAN SUPER SALAD Sweetcorn, edamame beans, radishes, pomegranate, chicory, kumquats and toasted cashew nuts with vegan dill and lemon dressing	€12
LEMON AND THYME CHICKEN SALAD Heritage tomatoes, pickled red onion, cucumber, radish with creamy lemon dressing	€13
SEARED SCALLOPS Parsnip puree, parsnip crisp, black pudding and sauce Verdi	€16
GRILLED GOATS CHEESE Baby spinach, cherry tomato, smoked almonds and honey mustard dressing	€14

MAINS

SUPREME OF CHICKEN Stuffed with sun-dried tomato and goats cheese, pressed potato, fine beans, carrot and tomato herb oil	€25
10 OZ RIB EYE STEAK Pont Neuf, sauté onion and mushroom, pepper sauce	€35
SEARED SALMON Apple fennel salad, baby potato, tiger prawn with dill and lemon cream	€25
WILD MUSHROOM TAGLIATELLE Spinach in blue cheese cream sauce	€18
GRILLED BABY GEM LETTUCE WITH SMOKED CAULIFLOWER Leek fritter and pickled dulse seaweed	€23

DESSERTS

APPLE AND WHITE CHOCOLATE MOUSSE Cocoa nib crumble, raspberry jam, camelina oil	€10
STRAWBERRY AND WHITE CHOCOLATE CHEESECAKE Macerated strawberry compote	€9
GLUTEN FREE BROWNIE Star anise ice cream, chocolate sauce	€9

