



## TO START

<b>Roast Nectarines with Black Forest Cured Ham</b> bianco burrata and balsamic reduction 7 12	€11.00
<b>Hot Escalope of Smoked Salmon</b> citrus and dill sour cream, fennel salad, soft boiled egg 3 4 6 7 10	€10.00
<b>Crispy Prawn Scampi</b> herby lemon and garlicky mayo, pickled cucumber 1w 2 3 4 6 7 10 12	€13.00
<b>Baked Le Chevre Goat's Cheese</b> honey and mixed seeds, beetroot relish 1w 3 7 9 10 11	€10.50
<b>Smoked Sesame, Cumin, Black Bean Bonbons (v)</b> €10.50 mango and yuzu, shaved slaw 1w 8a 11	
<b>Crispy Hazelnut and Polenta Fritter (v)</b> Heirloom tomato and crushed black olives, basil and watercress oil 8h 9	€10.00
<b>Brehon Soup of the Day</b> (vegan soup available please allow 15mins cooking time) with Larkin's Bakery of Milltown brown bread 1w 7 9	€6.00
<b>Seared Scallops</b> sauce vierge, black olive and fine herbs 2 4 7 9 12	€13.00

(v) – vegan

1w Wheat | 1b Barley | 1o Oats | 1r Rye | 2 Crustaceans | 3 Eggs | 4 Fish | 5 Peanuts | 6 Soy Beans | 7 Milk  
8a Almonds | 8b Brazils | 8c Cashews | 8h Hazelnuts | 8m Macadamia | 8pe Pecans | 8pi Pistachios  
8w Walnuts | 9 Celery | 10 Mustard | 11 Sesame Seeds | 12 Sulphites | 13 Lupin | 14 Molluscs



**10oz Fillet of Irish Beef Medallions** €34.50

champ mash, sautéed onion and mushrooms, side portion of vegetables and choice of peppercorn sauce, Béarnaise sauce or garlic butter 3|7|10|12

**Rump of Slaney Valley Lamb** €24.00

smoked onion, garlic and mussel sauce, tenderstem broccoli, sundried tomato 7|8|9|12|14

**Slow Cooked Pork Steak** €23.00

creamy savoy cabbage with chorizo, cumin and squash jam side portion of vegetables 7|9|10|12

**Fillet of Spillane's Cod, Lemon and Herb Crust** €24.00

white wine veloute, tomato, dill and broad beans 1w|3|4|7|9|10|12

**Pan Fried Turbot** €29.00

tiger prawns, sautéed spring onion, warm tartar sauce 2|3|7|9|10|12

**Pan Seared Chicken Breast** €23.00

celeriac puree, ras-el-honut spiced cauliflower, spinach, smoked almonds 7|8|9|12

**De Cecco Organic Penne Pasta (v)** €16.00

slow roasted cherry vine tomato sauce, thyme, garlic and chilli flakes 1w

**Vegan Nut and Pulse Roast (v)**

€17.50

spiced carrot, sautéed mushrooms, spiced cauliflower, vegan red wine jus 1w | 1b | 5 | 8a | 8bc | 8h | 8m | 8pe | 8pi | 9 | 12

## SIDE DISHES

**Chips 1w | Side Salad 10 | Potatoes 7 | Vegetable Selection 7**

€3.70

**Sweet Potato Fries** €4.30

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## TO FINISH

### Sticky Toffee Pudding

€8.00

Movenpick vanilla ice cream 1|3|5|7|8

### Chocolate Brownie

€8.00

(vegan option available)

Movenpick caramel ice cream 3|6|7|8

### Vanilla Custard and Strawberry Choux Pastry

€8.00

Movenpick strawberry ice cream, toasted almonds 1|3|6|7|8

### Apple and Berry Crumble

€8.00

Movenpick vanilla ice cream 1|3|5|7|8

### Selection of Movenpick Ice Creams

€8.00

fruit jelly and fresh berries 1w|3|7|8

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