



MENU STARTER

Spring rabbit, Angela's Dingle goats cheese and wild garlic barley risotto

Smoked Cardamom, carrot and onion bonbon, baba ghanoush, charred leeks, chimichurri dressing

Cream of Leek and Potato Soup, sour cream and chives

Feta, cucumber ,marinated cherry tomato, red onion, kalamata olives, avocado, watercress, baby gem, bread shards, toasted seeds, honey mustard dressing

Brehon creamy chowder, chunky smoked haddock, salmon and hake

MAIN

Roast Leg of studded Kerry Mountain Lamb, creamy champ with O'Sheas potato's, spiced crispy parsnips, red wine and mint jus

Baked Irish Cod, galangal, chili, coconut and lime sauce, sauteed bok choi

Roast Savoy cabbage with black garlic and miso, celeriac puree

DeCecco Pasta arribiata, roast plum tomato sauce, garlic, chili, basil and parmesan

Seared Chicken supreme ,pancetta rosti, pistachio crumb, red wine and thyme jus

DESSERT

Crème chocolate mousse ,coffee ganache, raspberry sorbet

Brehon Pavolva, custard cream, black berries, pistachio crumb

Vanilla Crème Brûlée with biscotti