

STARTERS

SOUP OF THE DAY

HOME-MADE SOUP, PLEASE ASK YOUR SERVER FOR DETAILS

BANG BANG CHICKEN SKEWER

CRUSHED CASHEWS, PICKLED BHAN MHI
VEGGIES, GRIDDLED BREAD 1w|3|6|7|8c|11|12

BLUEBELL FALLS GOATS CHEESE

ROASTED HEIRLOOM BEETROOT, CRISP CANDIED WALNUTS, SHALLOT AND WHITE BALSAMIC REDUCTION
1w|7|8w|12

CLARE ISLAND SEARED SALMON

ESCALOPE

FENNEL SALAD, AVOCADO & CLEMENTINE
4|7|9

PRAWN SALAD

BABY GEM, AVOCADO, PICKLED FENNEL,
GUINNESS BREAD CROUTONS, MARIE ROSE SAUCE
1o| 1w| 2| 3| 7| 12

MAIN COURSE

SEARED 10 OZ. HEREFORD IRISH BEEF

SIRLOIN

CARAMELISED ONION, CHEESE AND GARLIC
CRUMB, POTATO FONDANT CHARRED TENDER STEMS, ROOT VEG PUREE BRANDY AND GREEN PEPPERCORN SAUCE 1w|3|7|11|12
(€15.00 SUPPLEMENT)

SEARED IRISH CHICKEN SUPREME

SMOKED BACON & CREAMED CABBAGE, ROAST SHALLOT, FONDANT POTATO, THYME CHICKEN JUS
7|9|10|11|12

SLOW COOKED PORK

CELERIAC PUREE, CONFIT POTATO, ENDIVE, SQUASH JAM, PUFFED PORK, NDUJA SAUCE
1w|6|7|9|12

SPINACH & RICOTTA TORTELLONI

ROASTED SQUASH, GARLIC, SAGE, ROAST PUMPKIN, BLACK OLIVE CRUMB
1w| 3| 7| 9| 12

OVEN BAKED “UNION HALL” COD
CRUSHED BABY POTATO & SPRING ONION, TENDER STEM, SAFFRON, CHIVE & TOMATO CREAM, TOASTED GREMOLATA PANKO
1w|3|4|7|9|12

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DESSERTS

DARK CHOCOLATE PISTACCHIO TART
COINTREAU, CLOTTED CREAM & WINTER BERRIES
1w|3|7|8pi|12

CHOCOLATE AND HAZELNUT CHOUX BUN
WHIPPED CHOCOLATE GANACHE, RASPBERRY SORBET
1w|3|7|8h|11|12

SELECTION OF ICE-CREAM
FRUIT COULIS & FRESH BERRIES
3|6|7|12

APPLE & CINNAMON TATIN
CARAMELISED CALVADOS APPLES ON PUFF PASTRY,
VANILLA ICE-CREAM
1w|3|6|7|12

RASPBERRY & COCONUT CHEESECAKE
CRUNCHY BISCUIT BASE, RASPBERRY COMPOTE,
COCONUT SORBET 1w|3|7|12

TWO COURSES
€40
THREE COURSES
€49
(INCLUSIVE OF TEA AND COFFEE)

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TO START

SOUP OF THE DAY

HOME-MADE SOUP, PLEASE ASK YOUR SERVER FOR DETAILS

€8.00

BANG BANG CHICKEN SKEWER

CRUSHED CASHEWS, PICKLED BHAÑ MHI
VEGGIES, GRIDDLED BREAD 1W|3|6|7|8C|11|12

€13.50

PRAWN SALAD

BABY GEM, AVOCADO, PICKLED FENNEL,
GUINNESS BREAD CROUTONS, MARIE ROSE SAUCE
1O|1W|2|3|7|12

€15.50

BLUEBELL FALLS GOATS CHEESE

ROASTED HEIRLOOM BEETROOT, CRISP CANDIED WALNUTS, SHALLOT AND WHITE BALSAMIC REDUCTION
1W|7|8W|12

€13.50

CLARE ISLAND SEARED SALMON ESCALOPE

FENNEL SALAD, AVOCADO & CLEMENTINE
4|7|9

€15.50

S I D E S

CHIPS 1W	€5.50
POTATOES 7	€5.50
SIDE SALAD 10	€5.50
MIXED VEGETABLES 7	€5.50

FROM THE LAND

SEARED 10 OZ. HEREFORD IRISH BEEF SIRLOIN

CARAMELISED ONION, CHEESE AND GARLIC CRUMB, POTATO FONDANT CHARRED TENDER STEMS, ROOT VEG PUREE
BRANDY AND GREEN PEPPERCORN SAUCE 1W|3|7|11|12

€41.00

PAN-FIRED SLANEY VALLEY LAMB RUMP

WITH MINT-INFUSED JUS, HASSELBACK POTATO & TOMATO RATATOUILLE
7|9|10|12

€36.00

SEARED IRISH CHICKEN SUPREME

SMOKED BACON, CABBAGE, ROAST SHALLOTS, FONDANT POTATO, THYME CHICKEN JUS
7|9|10|11|12

€29.00

SLOW COOKED PORK

CELERIAC PUREE, CREAMED CABBAGE, SHALLOT, PULLED PORK CROQUETTE, APPLE
1W|3|6|7|9|10|12

€29.00

SPINACH & RICOTTA TORTELLONI

ROASTED SQUASH, GARLIC, SAGE, ROAST PUMPKIN, BLACK OLIVE CRUMB
1W|3|7|9|12

€23

OVEN BAKED “UNION HALL” COD

CRUSHED BABY POTATO & SPRING ONION, TENDER STEM, SAFFRON, CHIVE & TOMATO CREAM, TOASTED GREMOLATA
PANKO

1W|3|4|7|9|12
€29.00

DESSERTS

DARK CHOCOLATE PISTACCHIO TART
COINTREAU, CLOTTED CREAM & WINTER
BERRIES 1W|3|4|7|8PI|12
€11.00

**CHOCOLATE AND HAZELNUT CHOUX
BUN**
WHIPPED CHOCOLATE GANACHE,
RASPBERRY SORBET
1W|4|7|8H|11|12
€11.00

APPLE & CINNAMON TATIN
CARAMELISED CALVADOS APPLES ON PUFF
PASTRY, VANILLA ICE-CREAM
1w|3|6|7|12
€11.00

SELECTION OF ICE-CREAM
FRUIT COULIS & FRESH BERRIES
3|6|7|12
€11.00

RASPBERRY & COCONUT CHEESECAKE
CRUNCHY BISCUIT BASE, RASPBERRY
COMPOTE, COCONUT SORBET 1w|3|7|12
€11.00

S H E R R Y & P O R T

CROFT €6.00
HARVEY`S BRISTOL CREAM €6.00
TIO PEPE €6.00

B R A N D Y &

BRANDY & PORT €7.60
COURVOISIER VS €6.80
HENNESSY VS €6.80
HENNESSY VSOP €11.00
HENNESSY XO €19.00
MARTELL CORDON BLEU €21.50
REMY MARTIN VSOP €6.80
REMY MARTIN XO €20.00

SPECIALITY COFFEES

IRISH COFFEE €7.50
BAILEY`S COFFEE €7.50
FRENCH / CALYPSO COFFEE €7.50

W

WHITE BY GLASS

I

RESERVE ST JACQUES SAUVIGNON BLANC
FRANCE - CRISPY AND FRESH WITH INTENSE AROMAS OF CITRUS. €8.50

N

SONETTI PINOT GRIGIO
ITALY - FRESH WINE WITH CRISP FRUIT FLAVOURS AND RIPE APPLES. €8.50

E

RHYTHM & RHYME CHARDONNAY
AUSTRALIA - LEMONY CITRUS CHARACTERS WITH PASSIONFRUIT FLAVOURS. €8.50

Y

AUTÉNTICO ROSE
SPAIN - FRESH, FRUITY AND BALANCED, SMOOTH AND WITH A LONG FINISH €8.50

G

RED BY GLASS
ROSARIO CABERNET SAUVIGNON

L

CHILE - FULL BODIED AND BALANCED WITH GREAT STRUCTURE €8.50

A

RESERVE SAINT JACQUES MERLOT

S

FRANCE - A JUICY, PLUMMY WINE WITH LOTS OF ENGAGING RIPE FRUIT FLAVOURS. €8.50

P

LONG ROW SHIRAZ

A

AUSTRALIA - RICH RIPE BLACK BERRY AROMAS WITH VANILLA AND TOAST CHARACTERS. €9.00

K

SANTA ANA MALBEC

L

ARGENTINA - WELL-BALANCED IN THE MOUTH WITH PLUM AND CHERRY AROMAS. €9.00

I

ROSÉ

N

AUTÉNTICO

G

SPAIN - FRESH, FRUITY AND BALANCED, SMOOTH AND WITH A LONG FINISH. €34.00

R

DM DE L'ABBAYE DE SAINT-HILAIRE

O

FRANCE - SOFT AND PLEASANT WITH GOOD LENGTH AROMAS OF WHITE PEACH AND PINEAPPLE €45.00

S

E

SPARKLING WINES

COLLE DEL PRINCIPE PROSECCO SNIPE

ITALY - MEDIUM BODIED SPARKLING WINE, AROMAS OF APPLE AND PEAR WITH NOTES OF FLORAL. FRESH AND YOUTHFUL. €11.00

CANTINA COLLI EUGANEI PROSECCO

ITALY - IT IS SOFT AND LIVELY ON THE PALATE AN EXCELLENT APÉRITIF. €40.00

MISTINGUETT CAVA BRUT

SPAIN - CREAMY FRUITY & WELL STRUCTURED. €68.00

MASOTTINA PROSECCO TREVISO BRUT

ITALY - PLEASANTLY DRY AND HARMONIOUS WITH THE RIGHT AMOUNT OF ACIDITY. €68.00

PANNIER SELECTION BRUT

FRANCE - SUPPLE WITH A ROUND BODY. MATURE AROMAS OF FULLY RIPENED FRUIT AND NOTES OF HONEY, VANILLA. €120.00

PANNIER ROSÉ

FRANCE - OVERTONES OF RED FRUITS AND TOASTED BREAD. NOTES OF CHERRIES AND RASPBERRIES. €120.00

WHITE WINES

RESERVE ST JACQUES SAUVIGNON BLANC	
FRANCE- CRISPY AND FRESH WITH INTENSE AROMAS OF CITRUS AND EXOTIC FRUITS.	€34.00
SONETTI PINOT GRIGIO	
ITALY- FRESH & CRISP FRUIT FLAVOURS OF CITRUS FRUITS AND RIPE APPLES.	€34.00
RHYTHM & RHYME CHARDONNAY	
AUSTRALIA - LEMONY CITRUS CHARACTERS WITH PASSIONFRUIT FLAVOURS.	€34.00
OLD COACH ROAD SAUVIGNON BLANC	
NEW ZEALAND – LEMONGRASS, PASSIONFRUIT AND CITRUS NOTES	€38.00
PICPOUL DE PINET DOMAINE HAUT BRIDAU	
FRANCE - VIBRANT AND FRESH, WITH NOTES OF CITRUS AND WHITE FLOWERS.	€42.00
LA TOURANGELLE SAUVIGNON BLANC	
FRANCE - CLEAN, FRESH, AROMATIC NOSE WITH FRUITY AND HERBS AROMAS.	€44.00
MORGAN BAY CHARDONNAY	
USA - CONCENTRATED FLAVOURS OF DRIED APRICOT, NECTARINE AND BARREL SPICE,	€44.00
SEIFRIED SAUVIGNON BLANC	
NEW ZEALAND- THE PALATE HAS GENEROUS PASSIONFRUIT, DRIED HERBS	€48.50
CHÂTEAU DE MIRANDE MÂCON VILLAGES	
FRANCE-IT IS A SUPPLE, LUSCIOUS AND WELL FRUITED WINE.	€50.00
PAZO CILLEIRO ALBARINO	
SPAIN - CLEAN AND BALANCED, WITH CITRIC FRUITS AND WHITE FRUITS NOTES.	€50.00
DOMAINE LAROCHE CHABLIS	
FRANCE - CRISP, FRESH AND MINERAL	€62.00
LES TERRES BLANCHES SANCERRE	
FRANCE - FLORAL NOTES AND HINTS OF CITRUS.	€62.00
DOMAINE LAROCHE CHABLIS	€85.00
(HALF BOTTLE)	

RED WINES

ROSARIO CABERNET SAUVIGNON	
CHILE - FULL BODIED AND BALANCED	€34.00
RESERVE SAINT JACQUES MERLOT	
FRANCE - A JUICY, PLUMMY WINE WITH LOTS OF ENGAGING RIPE FRUIT FLAVOURS.	€34.00
LONG ROW SHIRAZ	
AUSTRALIA- RICH RIPE BLACK BERRY AROMAS WITH VANILLA AND TOAST CHARACTERS.	€36.00
SANTA ANA MALBEC	
ARGENTINA- WELL-BALANCED IN THE MOUTH WITH PLUM AND CHERRY AROMAS.	€36.00
SOLAZ BIO TEMPRANILLO (ORGANIC)	
SPAIN- FULL-BODIED WITH AROMAS OF BLACK FRUITS AND SPICES.	€37.50
TINI ORGANIC SYRAH	
ITALY - RICH AND FULL-BODIED, DARK CHERRIES FLAVOURS.	€40.00
LEOPARD'S LEAP PINOTAGE SHIRAZ	
South AFRICA- AN ARRAY OF COMPLEX FLAVOURS THAT SETTLE WITH DEEPER NOTES OF PEPPER, MOCHA AND DARK FRUIT.	€38.00
FARNIO R. PICENO DOC MONTEPULCIANO	
ITALY - FRUITY WITH GOOD INTENSITY AND NOTES OF RIPE PLUMS.	€45.00
LA CHEVALIÈRE PINOT NOIR	
FRANCE - JUICY MOUTH FEEL COMBINED WITH SUBTLE, VELVETY TANNINS.	€40.00
GRATI CHIANTI (ORGANIC)	
ITALY - ELEGANT LIGHTNESS, A LIP-SMACKING ACIDITY AND FINE TANNINS.	€44.00
ALVARO PALACIOS LA VENDIMIA	
SPAIN - ORCHARD FRUIT ARE BLENDED SEAMLESSLY WITH SILKY UNDERTONES OF SOFT MINERALITY.	€45.00
CHÂTEAU DUPRAY - SAINT EMILION	
FRANCE- FLAVOURS OF RASPBERRY AND STRAWBERRY WITH FLORAL NOTES.	€65.00