



S E T M E N U 1

– STARTER –

LEEK, BUTTERNUT SQUASH & COCONUT MILK SOUP

OR

IN-HOUSE CURED SALMON, PICKLED BEETROOT
SALAS, BLACK SESAME & PISTACHIO DRESSING

OR

FRESH GARGANELLI PASTA WITH BEEF, ROASTED
RED PEPPER & CURRY CREAM

– MAIN COURSE –

OVEN BAKED SEA BASS FILLET

HERBS & GARLIC MARINATION

OR

GRILLED CHICKEN BREAST

BUTTON MUSHROOM SAUCE

OR

BRAISED LAMB SHANK

IN KINNIE & BEER

SEVED WITH SEASONAL VEGTABLES, FRIES &

ROASTED POTATOES

– DESSERT –

VANILLA & CINNAMON PANNACOTTA

CARAMELISED GREEN APPLES

OR

WARM CHOCOLATE & RASPBERRY BROWNIE

MILK ICE CREAM

€32.50



S E T M E N U 2

– STARTER –

GOAT CHEESE TARTLET, PICKLED RED PEPPER,
ROASTED WALNUTS

OR

RABBIT LIVER FRITTERS, CANDIED GREEN APPLE &
MIXED LEAF SALAD

OR

IN-HOUSE TRUFFLE GNOCCHI, NUTMEG &
PANCETTA CREAM

– INTERMEDIATE –

TOMATO & BASIL SOUP

– MAIN COURSE –

OVEN BAKED SEA BREAM FILLETS
HERB & GARLIC MARINATION

OR

SLOW COOKED DUCK LEGS IN ORANGE & HONEY

OR

PAN SEARED PORK FILLET
DARK CHOCOLATE JUS

SERVED WITH SEASONAL VEGETABLES, FRIES &
ROASTED POTATOES

– DESSERT –

COCONUT CREAM PANNACOTTA

APRICOT MOUSSE, CARAMELIZED PISTACHIOS

OR

ALMOND & FIG JAM BAKEWELL TART

MILK ICE CREAM

€35.50



S E T M E N U 3

– S T A R T E R –

SALMON GRAVLAX, BEETROOT GEL, BURNT
SHALLOTS & RADISH

OR

PORK BELLY TERRINE, LIME MASCARPONE,
ROASTED APRICOT, PECAN NUTS

OR

IN-HOUSE AUBERGINE & GRANA RAVIOLI, SMOKED
CHERRY TOMATO SALSA

– I N T E R M E D I A T E –

LEEK, BUTTERNUT SQUASH & COCONUT MILK SOUP

– M A I N C O U R S E –

OVEN BAKED GREY MEAGRE FILLETS
HERB & GARLIC MARINATION

OR

PAN SEARED CHICKEN SUPREME MUSHROOM
SAUCE

OR

GRILLED BEEF FLANK
PORT JUS

SERVED WITH SEASONAL VEGETABLES, FRIES &
ROASTED POTATOES

– D E S S E R T –

VANILLA BAKED CHEESECAKE

BERRY COMPOTE, RASPBERRY ICE CREAM

OR

DARK CHOCOLATE & HAZELNUT WARM
BROWNIE

CAROB ICE CREAM

€39.50