

Spring Menu

2019



*Local Food
with
Imagination*

Spring Menu

SNACKS, BREAD AND BUTTER

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TRIO OF SALMON

burren cold smoked, 45° confit, vodka and dill cured, beetroot and cucumber

1/2 DOZEN OYSTERS

trout caviar, apple, chicken skin

CANNELONI OF WILD MUSHROOM

fresh egg pasta, pepper dillisk, mushroom crisp, rockfield dairy mornay

FOIE GRAS

poached rhubarb, rhubarb crisp, rhubarb sorbet, ginger brioche

SEARED WOOD PIGEON

celeriac, berries, rosehip jelly

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SOUP EN CROUTE

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WILD HALIBUT

bacon and cabbage, oyster mayonnaise

PANCETTA-WRAPPED MONKTAIL

gnocchi, herb crumb, cauliflower and vadouvan puree

PEA RISOTTO

spinach, mint oil, belpor knolle shavings

LOIN OF FALLOW DEER

parsnip, cabbage, black pudding croquette, coffee jus

55° DUCK BREAST

carrot, orange, pine, star anise

ALL MAIN COURSE DISHES COME WITH YOUR CHOICE OF ONE SIDE

home cut fries with truffle aioli

turnip and toasted sesame seed mash

robouchon potato puree

extra sides €5 per pot

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ILLANKA 63%

caramel, vanilla, Achill Island sea salt

PROFITEROLES & ICE CREAM

pistachio, basil, lime

CITRUS PARFAIT

lemon curd, pink grapefruit

SELECTION OF IRISH FARMHOUSE CHEESE

malted sourdough crisp, apple jelly

5 course dinner menu €65

Our Friends in Food

The McHale Brothers – Castlebar

Gannet's Fishmongers – Co. Galway

Castlemine Farm – Co. Roscommon

Ballyhoura Mushrooms – Co. Limerick

Dooncastle Oysters – Co. Galway

Andarl Farm – Claremorris

Cuinnego Farmhouse – Butter from Castlebar

Achill Island Sea Salt

Mayo Escargot – Castlebar

Killary Fjord Shellfish

Velvet Cloud – Claremorris

Kate McCormack & Sons – Wexford

All Beef, Lamb, Pork and Poultry are 100% Irish. Our Dishes may contain traces of Allergens