

Spring Menu

2019



*Local Food
with
Imagination*

Spring Menu

SNACKS, BREAD AND BUTTER

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SALMON CONFIT

smoked salmon mousse, trout caviar, fennel crisp, wasabi bavarois, lemon yoghurt

PAN SEARED KILMORE QUAY SCALLOPS

apple, white pudding, pickled dillisk

CANNELONI OF WILD MUSHROOM

fresh egg pasta, 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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ATLANTIC COD

bacon and cabbage, oyster mayonnaise

PANCETTA-WRAPPED MONKTAIL

gnocchi, herb crumb, cauliflower and vadouvan puree

PEA RISOTTO

spinach, mint oil, belper knolle shavings

IRISH BEEF FILLET

steak and kidney pudding, wild mushroom, horseradish, bitter cress

WILD IRISH RABBIT

croquette, lardo, sea buckthorn, carrot

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 FARM HOUSE 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

Salad leaves from our own poly tunnels

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