



Table d'Hôte

Set Menu

To Begin

Soup of the Day

Carpaccio of Rib Beef, *preserved Lemon, Wild Rocket & Parmesan*

Caprese Salad, *Plum Tomato, Buffalo Mozzarella, Torn Fresh Basil
& 12 Year Old Balsamic Vinegar*

Chicken Liver Parfait *with Apple Chutney, Walnut & Raisin Toast*

To Follow

Lightly Baked King Edward Gnocchi, *crushed Bean and Aubergine Ragout*

Beef Sirloin, *sauté Cepe mushroom, Parsley & Garlic, salt & pepper Baked
Chips cooked in Duck Fat, Parmesan & wild Rocket* (€5 Supplement)

Minced Shoulder of Lamb Burger, *charred Onion Bread, Sweet Potato wedges
& Orange and Cardamom Aioli*

Hake, Oven Baked, *Spring Beans, boiled Egg Dressing, Potato & Parsley Salad*

Pan Seared Supreme of Chicken, Puy Lentil, Pancetta & Tarragon

All Main courses are accompanied by Chef's Vegetable of the Day

*Please bring any Dietary Requirements to your server's attention,
We would be more than happy to accommodate to your needs.*

Lamb & Beef Sourced from Heaney Meats.

Beef reared in County Cork

Pork Sourced from Kelly Brothers Butchers.

Seafood landed in Kilmore Quay, County Wexford by Beshoffs.

To Finish

Baileys Cheesecake & Coffee Syrup

Lemon Tart & Raspberry Gelato

Apple & Berry Crumble served with Vanilla Ice cream

'Louis' selection of Chocolate Indulgences

€34.50