

Allergen Information

- 1= gluten
- 2=crustaceans
- 3=eggs
- 4=fish
- 5=peanuts
- 6=soybeans
- 7=milk
- 8=nuts
- 9=celery
- 10=mustard
- 11=sesame seeds
- 12=sulphur dioxide
- 13=lupin
- 14=moluscs

OPTIONAL ADD ON SIDES

**Smoked garlic mash,
chive**
3, 7, 12. 6.00

**Squash, kale, quinoa,
hazelnut salad**
8 (Hazelnut), 12. 6.00

**Triple-cooked chunky
homemade chips**
1(wheat) 6.00

TERRACE RESTAURANT PACKAGE MENU 2 COURSE MENU €38.50

STARTERS

Soup of the day

Served with brown bread and butter
1 (Wheat), 3, 7.

Beetroot carpaccio

Roasted beets, apple gel, toasted hazelnuts,
pickled walnut, microgreens
8 (Walnut, Hazelnut).

Glin Valley chicken caesar

Baby gem lettuce, crispy Crowe's bacon, Grana Padano,
sourdough crouton, Caesar dressing
1 (Wheat), 3, 7, 10, 12.

MAINS

Seared Glin Valley chicken supreme

Colcannon purée, charred leeks, buttered Savoy cabbage,
thyme and cider jus
7, 9, 12.

Autumn squash & wild Irish mushroom risotto

Crispy kale, truffle
12.

Beer battered fish & chips

Mushy peas, tartar sauce
1(wheat), 3, 4, 10, 12.

DESSERTS

Vanilla ice cream

Apple and blackberry compote, classic shortbread
1 (Wheat), 3, 7.

Spiced poached pear

Hazelnut praline, Valrhona chocolate ganache,
Tipperary crème fraîche
7, 8 (Hazelnut), 12.

Baileys-infused panna cotta

Gingerbread crumb, poached plum
1 (Wheat), 3, 7, 12.