

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

SIDES

Smoked Garlic Mash, Chive

3, 7, 10. 6.00

Squash, Kale, Quinoa, Hazelnut Salad

8 (Hazelnut), 12. 6.00

Triple-Cooked Chunky Homemade Chips

1(wheat) 6.00

DINNER STARTERS

Soup of the day

Served with brown bread and butter 8.90

1 (Wheat), 3, 7.

Barbary duck & pheasant terrine

Spiced pear chutney, brioche toast 17.00

1 (Wheat), 3, 7, 10, 12.

Seared Irish scallops

Roasted cauliflower purée, cauliflower florets, apple crisp, cider reduction 18.00

7, 12, 14.

Beetroot carpaccio

Roasted beets, apple gel, toasted hazelnuts, pickled walnut, microgreens 16.50

8 (Walnut, Hazelnut).

Glin Valley chicken caesar

Baby gem lettuce, crispy Crowes bacon, Grana Padano, sourdough crouton, Caesar dressing 18.00

1 (wheat), 3, 7, 10, 12.

MAINS

Pan-seared Atlantic hake

Jerusalem artichoke purée, samphire, Roaring water Bay mussels, white wine velouté 30.95

4, 7, 12, 14.

Seared Glin Valley chicken supreme

Colcannon purée, charred leeks, buttered Savoy cabbage, thyme and cider jus 29.95

7, 9, 12.

Slow-braised Carver & Co beef short rib

Smoked garlic mash, glazed root vegetables, red wine jus 33.95

7, 9, 12.

Autumn squash & wild Irish mushroom risotto

Crispy kale, truffle 28.95

1(wheat), 7, 12.

Beer battered fish and chips

mushy peas, tartar sauce 24.95

1 (wheat) 3, 4, 10, 12.

DESSERTS

Vanilla ice cream

Apple and blackberry compote, classic shortbread 8.90

1 (Wheat), 3, 7.

Spiced poached pear

Hazelnut praline, Valrhona chocolate ganache, Tipperary crème fraîche 9.90

7, 8 (Hazelnut), 12.

Baileys-infused panna cotta

Gingerbread crumb, poached plum 9.90

1(wheat), 3, 7, 10.

Irish cheese board

Cashel Blue, Bandon Vale, Cooleeney, fig chutney, grapes, biscuits 13.50

1(wheat), 7, 10.