

Evening Menu

STARTERS

Macroom Buffalo Ricotta (7,9,10,12)

Organic Red Endive, Heirloom Cherry Tomato Confit, Melon, Airdried Ham, Beetroot Gazpacho

Skeaghanore Duck Pastrami (3,7.8-Hazelnut,9,10,12

Pickled Field Mushrooms, Hazelnut Oil Crumb, Foie Gras Mousse

Cider Cured Sea Trout (1-Wheat, 3, 4, 6, 10, 12)

Pickled Vegetables, Garlic Mayonnaise, Wheat Berries

Soup Of the Day (1-Wheat,7)

Served with Soda Bread

* Denotes 4.20 Supplement for Dinner Inclusive Packages

MAINS

7oz Fillet Steak (7,9,12) ***

Pressed Truffle Potato Truffle, Braised Leek, Beetroot Gel, Sherry Reduction and Beef Jus

Pan Roasted Chicken Supreme (1-Wheat, 3, 7, 8-Hazelnut, 9, 10, 12)

Jerusalem Artichoke, Leg Confit, Celeriac Puree, Hazelnut Gnocchi

Miso Glazed Sea Bream with Howth Crab Ravioli (2,4,8,9,11 -Wheat,12)

Shitake Mushrooms, Baby Bak Choi, Yuzu Broth

Barley and Kilcoole Squash Risotto (1- Barley, 6, 9, 10, 12) Vegan Adaptable

Field Mushroom Textures, Watercress, Aged Sheep's Cheese

DESSERTS

Mango, Feuillatine, Lime (1-Wheat,3,6,7,12)

Coconut Meringue, Mango Sorbet, Raspberry

Chocolate, Pecan Praline, Yoghurt Entrement (1-Wheat, 3, 6, 7, 8-Pecan, 12)

Killowen Yoghurt, Chocolate Sponge, Pastry Cream

Cardamom Rum Baba (1-Wheat,3,7,8-Pistachio,12)

Vanilla bean Cremeaux, Pistachio Ice Cream, Rose Water Veil

Coconut Financier (6) (V)

70% Belgian Chocolate, Passion Fruit, Vegan Ice Cream

** Denotes A 5.00 Supplement for Dinner Inclusive Packages

Please ask a member of staff if you need additional information on food allergens.

Please let the server know if you have special dietary requirements.

Items marked by a number contain one or more of the following:

1-Cereals cont. Gluten, 2-Crusteaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soybeans, 7-Milk, 8-Nuts, 9-Celery, 10-Mustard, 11-Sesame Seeds, 12-Sulphites, 13-Lupins, 14-Molluscs

^{***} Denotes A 9.50 Supplement for Dinner Inclusive Packages