

Table d'Hôte Dinner Menu

3 Course 59

To Start

Soup of the Day

Chicken Liver & Foie Gras Parfait, Rhubarb, Pecan Nut, Toasted Brioche

Fivemiletown Goats Cheese, Heritage Tomato, Olive, Basil

House Whiskey Cured Castletownbere Salmon, Liscannor Crab, Pickled Cucumber, Lemon gel

Carpaccio of Black Angus Beef Fillet, Celeriac Remoulade, Pickled Turnip

Main Course

200g Roast Centre Cut Fillet of Irish Beef, Cherry Vine Tomatoes, Béarnaise * €10 Supplement

Roast Supreme of Corn Fed Chicken, Champ Mash, Peas A La Francaise

Pan Seared Fillet of Atlantic Salmon, Cucumber & Wasabi Beurre Blanc

Fish & Chips, Tempura Style Kilmore Quay Plaice, Crushed Garden Peas, Tartar Sauce, Fries

Spiced Aubergine, Mediterranean Vegetables, Tomato & Basil

Side Orders

Mashed Potatoes • Green Salad • Fries • Tenderstem Broccoli & Devilled Butter / 5.5

Shelbourne Truffle Fries / 7.5

Desserts

Warm Chocolate Fondant, Vanilla Ice Cream

Crème Brûlée, Palmiere Biscuit

Bread & Butter Pudding, Crème Anglaise, Pear Purée

Lemon Posset, Plum Compôte, Caramelised Almond Tuile

Selection of Aged Irish Cheeses *€7 Supplement