

Sample Menu



Homemade breads – Wheaten Bread, Country bread with 5 blend seed

STARTERS

Potato & leek soup (V)

crispy leeks. Donegal rapeseed oil

Ham hock & apricot terrine

apple & raisin chutney, celeriac remoulade, chargrilled focaccia

Plaice & spinach ballotine

dill velouté, black pudding, confit fennel, crispy parmesan, pea shoots

Beetroot, kale & apple lasagne (V)

pistachio nuts, rocket, orange & pomegranate vinaigrette

MAINS

28-day dry aged 10oz sirloin of Lisdergan Irish beef

Or

8oz Fillet of beef + €5 10oz Ribeye + €5

champ potato, celeriac puree, confit carrot, kale, red wine jus

Roast breast of Silverhill duck

champ potato, turnip & vanilla puree, glazed plum, pak choi, thyme jus

Pan seared fillet of seabass

champ potato, butterbeans & green olive stew, roast parsnips, sauce vierge

Poached fillet of Greencastle landed halibut + €5

champ potato, chicken broth chilli, sprouting broccoli, scallion, parsley oil

Stuffed green cabbage leaves (V)

quinoa, aubergine, courgette, fennel, Hasselback potato, roast tomato & pepper fondue, coriander & chilli salsa

Sides €3.50

Baby boiled potatoes

Skinny fries

Potato gratin

Steamed broccoli & cauliflower with chives butter

DESSERTS

Apple & rhubarb crumble

crème anglaise, vanilla ice cream

Valrhona chocolate & caramel tart

cherry compote, toasted hazelnuts, brown bread ice cream

Homemade ice creams

vanilla, honeycomb, mint

Irish artisan cheese plate, homemade chutney, crackers + €4

Cooleeney – soft white cheese, buttery texture with mushroom tanginess

Cashel Blue – firm, subtle, creamy blue cheese made in Tipperary

Mossfield Cheddar – mild, creamy cheddar from Offaly

Selection of coffees teas with Rathmullan House petit fours €5.00

3 Courses €60

2 Courses €50

