

VALENTINES SET DINNER MENU
4 course menu €35.00 per person

Soup du jour (V) (ACF)

Served with our own rustic brown soda bread

Smoked and fresh seafood chowder (ACF)

Served with our own rustic Guinness bread

Chicken Wings

Franks hot sauce, crumbled blue cheese, fresh celery

Fivemiletown Goats Cheese and Roast Beetroot Salad (ACF)

Gold river mixed leaves, balsamic treacle

Smoked Fish Fishcake

Breaded fishcake, pickled vegetables, gold river leaves, citrus aioli

Traditional Caesar (ACF)

Grilled chicken, baby gem, smoked lardons, sourdough croutons, shaved parmesan and homemade dressing

Champagne sorbet

Supreme of Chicken (CF)

Confit, cream and crispy leek, turnip puree, smoked bacon mash

Slow Braised Daube of Beef (ACF)

Truffle wild mushroom gnocchi, horseradish foam, red wine jus, blue cheese fritter

Pan Fried Hake Fillet (CF)

Tartare hollandaise, asparagus, crispy chicken skin

Crispy Pork Belly (CF)

Spiced parsnip, parsnip puree, burnt apple, mustard jus, whipped mash

Gnocchi (V)

Wild mushroom, spring onion, parsley, Cashel blue cheese

9Oz Striploin (ACF) (€6 Supplement)

Stuffed mushroom, mushroom ketchup, roast shallots, twice cooked fries

Spiced Apple Pie

Poached apple, caramel, apple purée, almond beurre noisette

Whiskey Parfait

Jameson truffle, apple, cinnamon and whiskey-soaked apricots

Selection of Clotted Cream Ice Cream

Fresh berries, vanilla tuile

WE PROUDLY SOURCE INGREDIENTS LOCALLY

CS fish, Doonbeg, Co Clare, Ballyagran salad leaves, Co Limerick Flesk meats, Co Cork Cornish clotted cream ice cream, Little Green Company

(V) – Vegetarian (CF) – Coeliac Friendly (ACF) – Available Coeliac Friendly

For details of all allergen information, please ask your server

WE SERVE ONLY IRISH BEEF