



MOTHERS DAY LUNCH 2025

STARTERS

LEEK AND POTATO SOUP

BURNT LEEKS, HOMEMADE SODA BREAD, IRISH BUTTER (G,MK,CY)

GOAT CHEESE PANNA COTTA

BEETROOT CARPACCIO, BEET GLAZE, RADISHES, FIGS (MK)

THAI FISH CAKE

BANANA LEAF, SWEET CHILI SAUCE, DRESSED LEAVES, PICKLED CUCUMBER (F,E,G,SP)

MAINS

FILLET OF HAKE

HERB CRUST, BUTTERED SAMPHIRE, MUSSELS, BEURRE BLANC (F,MK,M,G)

SUPREME OF CHICKEN

FINE BEANS, TARRAGON JUS (G,MK,SP,CY)

SLOW COOKED FEATHER BLADE OF IRISH BEEF

BRAISED SHALLOT, WILD IRISH MUSHROOMS, THYME JUS (CY,SP)

WILD MUSHROOM RISSOTTO (V)

MIXED MUSHROOM, PARMESAN SHAVINGS, WILD ROCKET (SP,MK,CY,MD)

DESSERTS

BLOOD ORANGE CHEESECAKE

VANILLA ICE CREAM (G,MK)

BRAMLEY APPLE CRUMBLE

APPLE CRISP, VANILLA BEAN ICE CREAM (G,SP,N)

DOUBLE CHOCOLATE BROWNIE

CHOCOLATE SAUCE, SALTED CARAMEL ICE CREAM (G,E,MK)

TEA/COFFEE

2 COURSE €32PP, 3 COURSE €40PP

ALLERGEN INDEX

G = GLUTEN, C = CRUSTACEANS, E = EGGS, F = FISH, M = MOLLUSCS,
S = SOYABEANS, SP = SULPHITES, P = PEANUTS, MK = MILK, CY = CELERY
MD = MUSTARD, SS = SESAME SEEDS, L = LUPIN, N = NUTS © = COELIAC

OUR BEEF IS CERTIFIED IRISH ORIGIN