

# TO START

#### SOUP OF THE DAY

Served with Homemade Brown Soda Bread 2, 6, 10 (wheat)

#### GRILLED CHILLI AND GARLIC PRAWNS

Roast Tomato, Chilli and Garlic Sauce, Coriander, Herb Crostini 2, 3, 6, 10 (wheat)

#### BAKED BRIE AND BLACK PUDDING

Coolenely Brie, Crumbled Cripsy Black Pudding, Sweet Cider Syrup and Crusty Loaf 2, 6, 10 (wheat)

#### **GRILLED ASPARAGUS**

Canellini Bean Hummus, Chive and Garlic Oil, Toasted Pine Nuts 5 (pine nuts) (Vegan)

# **MAINS**

### WHOLE ROASTED CAULIFLOWER STEAK

Coconut Curry, Crispy Garlic, Chilli & Cashew Rayu, Coriander 4, 5 (cashew)

## PAN FRIED FILLET OF COD

Fricassee of Baby Potato, Samphire, Garden Pea and White Sauce, Chorizo Crumb & Smoked Paprika Oil 2, 4, 9

# 10OZ SIRLOIN (€15 SUPPLEMENT) OR BRAISED BEEF SHORT RIB

Roast Carrot, Mushroom Pureé, Herb Mash, Pickled Onion, Beef Jus 2, 4, 11

#### HONEY ROAST HAM HOCK

Sautéed Truffled Cabbage, Champ Potato, Parsley Veloute 2, 4

### OVEN BAKED CHICKEN SUPREME

Braised Fennel, Sweet Corn, Thyme Jus 2, 4

PACKAGE MENU AT





# SIDES €5

**FRIES** 

PARMEASAN FRIES

STEAMED GREENS

**CRISPY ONIONS** 

# **DESSERTS**

# VANILLA PANNA COTTA

Rhubarb Tuile, Rhubarb Gel 2, 6, 10(wheat)

#### GLENOWN VANILLA & HONEY COMB ICE CREAM

White Chocolate Crumb 2, 6

# CHOCOLATE CUSTARD TARTLET

Raspberry Compote, Vanilla Ice Cream 2, 6, 10 (wheat)

# SELECTION OF IRISH CHEESE

Cashel Blue, Vintage Cheddar & Durrus, G's Red Pepper Relish, Cheese Biscuits 2, 4, 6, 10 (wheat)

# RICH TIRAMISU

Mascarpone, Coffee, Boudoir Biscuit 2, 4, 6, 10 (wheat)



