



Christmas set dinner menu B

Starters

pan seared Irish king scallops (c)
black pudding, parsnip, organic Burren bacon jam

seared foie gras & roast beetroot (c)
homemade granola, pickled walnut, candied orange

homemade Irish salmon gravlax (gf)
gin & juniper cured, horseradish, potato

tartine of pickled wild mushrooms (v)(c)
celeriac remoulade, fennel cress

fresh soup or broth of the day (c)
housemade Guinness brown bread

Mains

28 day dry aged Boyne Valley rib-eye (gf)
handcut chips, watercress, bourguignon sauce

pan seared halibut (gf)
king oyster mushroom, roast potato, fennel jam

roast organic Burren pork loin (gf)
pickled red cabbage, sage & parsnip mash

wild Wicklow venison haunch (gf)
roast cauliflower, potato fondant, mulled wine jus

kale, kohlrabi & butternut squash tagine (gf)
modjool dates, walnut, Christmas spices

Desserts

warm 70% chocolate & chestnut pudding
red wine poached pear, date ice-cream

passion fruit cheesecake (gf)
red currant compote, banana sorbet

selection of Natural ice creams & sorbet (gf)
chocolate sauce

Ardrahan cheese board
*apple & apricot chutney, homemade crackers
tea/coffee*

54.00



(gf) Gluten Free (c) Adaptable for Coeliacs (v) Vegetarian.

A full list of allergens is available on request

Since 1999 we have sourced our organic beef & pork from our family's farm in the Burren Co. Clare. Our 'Craggy Island' (of Father Ted fame) lamb comes from our neighbours. Our non-organic beef comes from fifth generation farmer Danny Coogan in Trim, Co.Meath and both beef herds are Angus Cross. We hand select and then dry-age our beef for 28 days. We have always used fresh Irish chicken and sustainable Irish fish and our seasonal Irish fruit and veg is grown 'less than an hour up the road' in north Co. Dublin. Our pastry chefs make and bake everything in house. On parties of six or more a 12.5% gratuity will be applied, which goes directly to all our staff.