Bread: Wheaten bread



STARTERS

Roast carrot & cumin soup (V) crispy carrots, coconut cream

Confit leg of silver hill duck carrot puree, braised red cabbage, plum sauce

Local crab cocktail pickled cucumber, caperberries, horseradish, crème fraiche, brown toast, cress

Walled garden salad leaves (V) poached pear, toasted walnuts, baby corn, radish, beetroot, pickled red onion, shallot viniagrette, (goats cheese optional)



MAINS

28-day dry aged 10 oz sirloin of Lisdergan Irish beef 8 oz Fillet of beef $+ \in 5$ 10 oz Ribeye $+ \in 5$ mash potato, onion puree, slow cooked tomato, roast Jerusalem artichokes, red wine jus

Roast breast of Glin valley free range chicken mash potato, turnip puree, pak choi, roast parsnip, roasting jus

Pan seared fillet of Greencastle landed hake

mash potato, chargrilled vegetables, wild garlic aioli, black olive tapenade

Poached fillet of halibut $+ \\mathbb{e}5$ mash potato, sprouting broccoli, spinach & horseradish puree, brown shrimps, cherry tomato, lemon butter sauce

Chargrilled aubergine steak (V) spinach & horseradish puree, pak choi, roast parsnip, salsa verde

Sides €5
Skinny fries
Salad leaves
Gratin potato
Steamed mixed vegetable with almond butter

DESSERTS

White chocolate panna cotta meringue, granola, blood orange gel, raspberry sorbet

Plum crème brulee mini shortbread, fig leaf ice cream

Homemade ice creams vanilla, strawberry, pistachio

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

Dessert Wines

Essensia, orange muscat €7 50ml glass

Elysium, black muscat €7 50ml glass

Selection of coffees teas with Rathmullan House petit fours €5.00

3 Courses €63 2 Courses €53