



Valentine's Menu

Two course €35 or three course €43

Short Rib

Carrots, scallions, and celeriac remoulade in whole grain mustard dressing with thyme and parsley.
Served with red wine jus, freshly grated horseradish and potato matchsticks. (7c,8,10,12)

Breaded Goats Cheese

Deep fried walnut breaded goats' cheese, served with walnut & thyme butter, caramelised beetroot & balsamic puree, compressed cucumber with diced apple, red amaranth and cucumber powder.
(1a,3,7b,8c)

Potted Irish Crab

White hand-picked Irish crab meat with chive, coriander, orange zest and chilli, topped with saffron butter accompanied by radish, scallions and frisée lettuce salad, with lemongrass honey and ginger dressing. Served with sour dough toast. (1a,2,4,7c,10,14)

Homemade Tomato & Red Pepper Soup

With lime crème fraîche and mini rolls (1a,7b,9)

10 oz Rib-Eye Steak **€7.50 supplement**

Mashed potato, green peppercorn sauce, pan fried tender stem broccoli in garlic butter. (7a,7c,9,12)

Pan fried fillet of Sea bream

Roasted celeriac and shallots, saffron polenta chips, wilted spinach, red pepper and oregano velouté, micro basil (2,4,7a,7c,9,14)

Chicken Coq au Vin

Roast supreme of chicken, grilled king oyster mushroom, duck fat roast potato, bacon crumb accompanied by shallot, cognac, and red wine chicken jus. (1a,7c,9,12)

Asian Veg Crispy Filo Ring

Filo pastry ring, stir fried vegetables, black garlic & miso dressing, pickled ginger, chilli, wasabi white sesame seeds, black sesame seeds, crispy veg & pickled daikon. Served with rice (1a,6,11)

Warm Double Chocolate Brownie

Macerated strawberry in vanilla, Cointreau and mint, chocolate soil and vanilla ice cream (1a,3,7a,7b,7c)

Apple Frangipane Tart

Toffee sauce, Chantilly cream and diced raw apple (1a,3,7a,7c,8a)

Selection of House Ice Creams

Brandy snap basket, fresh fruit, blackberry coulis, chocolate crumb and vanilla Chantilly cream
(3,7a,7b)

Sides; Mashed potato €4.50, Chips €5, Beer-battered onion rings €6.50/ Roast Vegetables €6.50

Allergen information: (1) cereals containing gluten (a) wheat, (b) rye, (c) barley, (d) oats (2) crustaceans (3) eggs (4) fish (5) Peanuts (6) Soybeans (7) Milk- (a) cream, (b) milk, (c) butter (8) Nuts – (a) almonds, (b) hazelnuts, (c) walnuts, (d) cashews, (e) pecan, (f) pistachio, (g) macadamia (9) Celery (10) Mustard (11) Sesame seeds (12) Sulphur Dioxide & Sulphite (13) Lupin (14) Molluscs

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