

Casual Dining Menu

Choose from our carefully curated dining experiences:

3 Courses (Starter, Main, Dessert) - €55.00pp

2 Courses (Choose any 2: Starter & Main OR Main & Dessert) - €45.00pp

Main Course Only - €30.00pp

Starters...

Soup of the day

Served with Homemade Brown Soda Bread (D, G, S, CE)

Caesar Salad with Chicken Starter or Main Course

Baby Gem Lettuce, Crispy Bacon, Garlic Croutons & Parmesan Shavings, Classic Dressing (E, D, SP, G)

Confit Duck Leg Arancini

Grain Mustard Celeriac Remoulade, Soda Bread Foam, Burnt Orange Dressing, Spring Walled Garden Leaves (G, MU, CY, E, SP, L)

Kilronan Spring Fish Plate

House Pickled Cockles, Gin-Soaked Salmon Gravlox, Baby Prawn Cocktail Terrine, Lemon & Black Pepper Gel, Walled Garden Leaves, Marinated Cucumber (C, M, SP, D)

Whipped Cashel Blue Cheese

Balsamic Pickled Walnuts, Marinated Apple Chutney, Brown Bread Tuile, Spring Walled Garden Leaves, Celery Gel (D, N, G, E, L)

Peanut & Chilli "Bam Bam" Battered Chicken

Wakame Seaweed Salad, Coconut Foam, Coriander & Salted Lemon Pesto (F, SE, P, SP, E, G)

Main Course

Dry Aged 10oz Sirloin Steak

Roasted Garlic & Rosemary Butter Baby Potatoes, Brioche Breaded Onion Rings, Roast Parsnip Puree, Dressed Watercress Leaves Choice of Peppercorn Sauce, Garlic & Chive Butter or Sauce Bearnaise (D, MU, SP, E, G) (Supplement of €10.00)

Chinese General Tso's Beef Fillet

Battered Beef Strips, Tender Stem Broccoli, Egg Fried Rice, Honey & Hoi-Sin Marinade Sesame Seed Dressing (G, E, SP, MU, S, SE, D)

Spiced White Pudding & Streaky Pork Stuffed Irish Chicken Supreme

Gnocchi Pasta, Smoked cheddar Shavings, Baby Spinach Leaves, Chestnut Mushroom & Rosemary Velouté, Wild Garlic Oil (G, E, D, CE, SP)

Breaded Chicken Schnitzel

Lemon & Caper & Pickled Onion Dressing, BBQ Spiced House Wedges, Chive Crème Fraiche Foam, Walled Garden Spring Leaf Salad (G, SP, MU, E, D, L)

Classic Fish & Chips

Stout Batter, Hake Fillet, Chunky Chips, Sauce Tar Tare, Crispy Capers, Dressed Lemon (F, G, D, S)

Charred Salmon Darne

Sweet Potato Confit, Glazed Rainbow Beetroots, Braised Chinese Cabbage, Lobster Crumble, Crab & Prosecco Velouté (G, F, C, CE, SP)

For your Sweet Teeth...

Caramelized Banana & Caramel Eton Mess

Crushed & Toasted Meringue, Brown Sugar Sauce, Salted Caramel Ice Cream,
Bourbon Vanilla Chantilly Cream
(D, E, SP)

Dark Chocolate & Apricot Sacher Torte

Poached Apricot in Alcohol, Caramel Chocolate Crumble, Double Chocolate Ice Cream
(G, D, E, SP)

White Chocolate & Almond Baked Alaska

Italian Meringue, White Chocolate Parfait, Vanilla & Almond Soup, Honeycomb Crumb
(G, D, E, N, SP)

Forced Rhubarb & Strawberry Pie

Strawberry & Lemon Gel, Bourbon Vanilla Ice Cream
(G, D, E, SP)

Selection of Homemade Ice Creams

Toasted Meringue
(G, D, E, SD)

Selection of Irish Cheeses

Accompanied by Crackers, Grapes, Pickled Walnuts & Homemade Chutney
(G, MU, CE, N, CU, E, D)
(Supplement of €3.50)

Side Dishes - €5.00 each

Spring Cabbage & Creamed Potato Colcannon (D)

House Cut Rooster Potato Wedges & Sour Cream (D)

Truffle Aioli & Shaved Parmesan Triple Cooked Chips (D, E, SP)

Seasonal Walled Garden Salad Fresh & Pickled Condiments (SP, C, MU)

Seasonal Walled Garden Vegetables (SP, C, MU)

New Season Baby Potatoes, Wild Garlic & Lemon Pesto (C, MU)

Food Allergens

Allergens listed are openly used throughout our kitchen. Trace amounts may be present at all stages of cooking.

Gluten – G, Crustaceans – C, Eggs – E, Fish – F, Peanuts – P, Soya – S, Nuts – N,

Celery – CE, Mustard – MU, Sesame Seeds – SE, Sulphites – SP, Lupin – L, Molluscs – MO, Dairy – D