

Menu A

Starters

Cream of Leek & Potato Soup €10
Black pudding danish

Saffron Poached Seabass €12
Spinach & fennel Risotto, orange, matchstick potatoes

Goatsbridge Trout Cured in Faithlegg Gin €12
Trout tartar, curried caper mayonnaise

Heirloom Tomato & Serrano Ham Salad €12
tomato foam, preserved lemon

Duck & Port Liver Parfait €13
quince, warm toasted brioche

Wild Mushroom Open Ravioli €14
Smoked knockanore cheese

Main Courses

Skeaghanore Salt Marsh Duck €34
Beetroot barley, red currant jus, carrot puree

Grilled Salmon Fillet €32
Black rice, rainbow chard, our tomato & kalamata tapenade

Butter Basted Halibut €34
Leeks, beluga lentils, clam cream

Pork Fillet Marinated in Blackcurrant & Apple €31
Twice cooked pork belly, cider jus

Fillet of Munster Black Angus Beef €40
Stout baked shallots, Pont neuf potatoes balsamic and marsala jus
(€10 supplement applies to package dinners)

Spiced Roast Sweet Potato & Butternut Squash €28
Spicy tomato, caramelised onion, toasted seeds, wild garlic oil

All main courses are served with seasonal vegetables & potato.

Side Dishes €5

Hand cut chips wild garlic aioli House salad with peanut rayu sauce
Garlic roasted carrots with parmesan cheese Baby potatoes crushed with oregano

Please ask your server if you need assistance with any special dietary requirements

Desserts

Glazed vanilla pod tart €12
Meringue shard, lemon gel sweet figs

Double chocolate and cherry gateaux €13
Chocolate sponge, kirsch syrup, raspberry sorbet

Irish Cheese Selection €16
Pickles, quince paste, crackers

Baldwin's Ice Cream Selection €10
From Baldwin's family herd

New season Rhubarb Parfait €12
Honey streusel, poached rhubarb, Italian meringue

Menu B

Starters

Roast Red Pepper & Tomato Soup €10
Vodka crème fraiche

Ham, Pea & Apricot Terrine €13
Apple gel, sherry-soaked golden raisins

Pan Seared Stone Bass €13
Cauliflower cous cous, pickled cauliflower, pesto

West Cork Crab Meat €14
Cucumber, feuille de brick crisps

Melon & Tarragon €12
Kumquat & whiskey jam, lemon & thyme sorbet

Skeaghanore Smoked Duck with Blood Orange Curd €14
Black bean salsa, seagull bakery sourdough

Main Courses

Slow Roast Feather Blade of Beef €32
Red onion marmalade, green peppercorn sauce

Wild Hake Fillet €32
Seaweed butter, watercress cannellini beans, red pepper salsa

Roast Chump of New Season Lamb €34
York cabbage, fondant potato, wild garlic crumb

Guinea Fowl Supreme €32
Cep & tarragon mousse, tender stem broccoli creamed shallot

Sumac And Za'atar Roasted Monkfish €34
Charred baby gem and lemon risotto

Chargrilled Fillet of Irish Black Angus Beef €40
Dexter beef croquette, wild mushroom, baby spinach, pomme anna, crispy onions
(€10 supplement applies to package dinners)

Roast Vegetables with Baby Spinach Basil Pesto €26
In fille de brick pastry with spiced ratatouille sauce

All main courses are served with seasonal vegetables & potato

Side Dishes €5

Hand cut chips wild garlic aioli House salad with peanut rayu sauce
Garlic roasted carrots with parmesan cheese Baby potatoes crushed with
oregano

Please ask if you need assistance with any special dietary requirements

Desserts

Baldwin's Ice Cream €10
From Baldwin's family herd

Irish Cheese Selection €16
Pickles, quince paste & crackers

Baked Peach Financier €12
Local honey, caramelized hazelnuts, peach ice-cream

Classic Apple Tarte Tatin €12
Caramelized apples, nut crumb, apple gel & vanilla ice cream

Dark Chocolate Delice €13
Feuilletine brown bread ice cream

Dunhill Roast Honeyed Figs €13
On caramelized malt bread and frozen yogurt

Vegan Menu

Starters

Soup of the Day * (VEGAN)

Wild Wexford Mushroom

In a Knockanore Smoked Cheddar Cream, Pasta, and Crushed Hazelnuts

Sautéed Mushroom and Garden Herb Bruschetta

Served on Grilled Sourdough Bread *(VEGAN)

Mediterranean Salad

Balsamic Braised Shallots, Roasted Red Peppers and Mixed Leaves with Balsamic Reduction*
(VEGAN)

Main Courses

Handmade Gnocchi with Wild Mushroom & Butternut Squash

Served with Baby Spinach Cream and Crushed Walnuts

Egg free Pasta *(vegan)

Fresh Rocket and Sauteed Mediterranean Vegetables

Charred Lettuce and Potato Curry

With Coconut Milk and Basmati Rice* (VEGAN)

Aubergine and Red Pepper Roulade

With a Lightly Spiced Ratatouille *(Vegan)

Spiced Roast Courgette with Pine Nut Salsa

Black Rice, Caramelised Onion & Toasted Seeds*(vegan)

**can be adapted for a vegan diet*

We serve all our Main Dishes with Seasonal Vegetables and Potatoes

Desserts

Selection of Sorbets (Vegan)

Served with Fresh Fruit

Aquafaba (Vegan)

Plant based Meringue with Raspberry Gel & Lemon Sorbet

Please Ask If You Need Assistance with Any Special Dietary Requirements