

# FAITHLEGG



## Table d 'Hôte

3 Courses €39

### Starters

**Cream of Roasted Carrot and Coriander Soup**

With an Orange Syrup

**Pan Seared Scallops with a Hazelnut and Lime Butter (€5 Supplement)**

With Watercress Cream and Black Pudding Dust

**Meadow Field Goats Cheese Mille Feuille**

Pinenuts, Saffron, Pickled Pear and Garden Salad

**Wild Wexford Mushroom**

In a Knockanore Smoked Cheddar Cream, Pasta and Crushed Hazelnuts

**Rings Farm Chicken and Pork Terrine**

Fig and Date Puree, Smoked Celeriac and Toasted Granola

### Main Courses

**Wild Mushroom and Butternut Squash Gnocchi (V)**

Served with a Baby Spinach Cream and Crushed Walnuts

**Roast Maple Glazed Lamb**

Grantstown Tomato and Garden Mint Chutney, White Onion Mousseline and Enoki Mushroom Jus

**A Taste of Grannagh Pork**

Of Seared Fillet, Caramelised Belly and Apricot Sausage Roll, Crispy Smoked Bacon

Served with Sauerkraut, Black Pepper Crusted Turnip and a Cider Jus

**Pan Fried Fillet of Monkfish (€8 Supplement)**

Butternut Squash Puree, Chargrilled Aubergine Caviar, Fennel and Orange Salad

and our Elderflower and Lime Beurre Blanc

**Chargrilled Fillet of Irish Black Angus Beef (€9 Supplement)**

Potato Fondant, Slow Roasted Featherblade, Cumin Carrot Puree and Bone Marrow Jus

**Pan Fried Fillet of Wild Hake**

Served with Mussel Meat, In a Smoked Samphire & Pearl Onion Sauce

### Desserts

**Banana and Malibu Parfait**

Served with Raspberry Meringue Shards and Carmel Sauce

**70% Dar Chocolate and Cherry Marquise**

Griottines Compote and Raspberry Sorbet

**Aquafaba (Plant Based Dessert)**

With Tropical Fruit, Elderflower Syrup and a Lemon and Passion Fruit Gel

**Irish Farmhouse Cheeseboard (€4 Supplement)**

Selection of Irish Artisan Cheeses, Quince Paste

# FAITHLEGG



## A La 'Carte Menu

### Starters

**Cream of Roasted Carrot and Coriander Soup €9.50**

With an Orange Syrup

**Pan Seared Scallops with a Hazelnut and Lime Butter €14**

With Watercress Cream and Black Pudding Dust

**Meadow Field Goats Cheese Mille Feuille €11**

Pinenuts, Saffron, Pickled Pear and Garden Salad

**Wild Wexford Mushroom €11.50**

In a Knockanore Smoked Cheddar Cream, Pasta and Crushed Hazelnuts

**Rings Farm Chicken and Pork Terrine €12.00**

Fig and Date Puree, Smoked Celeriac and Toasted Granola

**Thin Gin Cured Salmon €11.50**

With Crab Meat, Pink Grapefruit, Avocado Puree and Horseradish & Yoghurt Remoulade

### Main Courses

**Wild Mushroom and Butternut Squash Gnocchi (V) €21.50**

Served with a Baby Spinach Cream and Crushed Walnuts

**Roast Maple Glazed Lamb €28.50**

Grantstown Tomato and Garden Mint Chutney, White Onion Mousseline and Enoki Mushroom Jus

**A Taste of Grannagh Pork €29**

Of Seared Fillet, Caramelised Belly and Apricot Sausage Roll, Crispy Smoked Bacon

Served with Sauerkraut, Black Pepper Crusted Turnip and a Cider Jus

**Pan Fried Fillet of Monkfish €29.50**

Butternut Squash Puree, Chargrilled Aubergine Caviar, Fennel and Orange Salad

and our Elderflower and Lime Beurre Blanc

**Chargrilled Fillet of Irish Black Angus Beef €30**

Potato Fondant, Slow Roasted Featherblade, Cumin Carrot Puree and Bone Marrow Jus

**Pan Fried Fillet of Wild Hake €27.50**

Served with Mussel Meat, In a Smoked Samphire & Pearl Onion Sauce

