



## STARTERS

### Ham Hock & Mild Mustard Croquettes

pickled cucumber, spiced aioli (1,4,7,11)

€7

### Five Mile Town Goats Cheese Bon Bons

apple chutney, truffle drizzle (1,2,3,4,7,12)

€7

### Soup of the Evening

housemade treacle bread (1,4,9)

€6

### Roast Field Mushroom

Inch House pudding crumbs, fig jam (1,4,7,11)

€7

### Black Tiger Prawn & Chorizo Skewers

orange salad, coriander dressing (5,11,13)

€8

## MAIN

### Parmesan & Herb Crusted Galway Cod

smoked garlic, roasted cauliflower, baby peas (1,3,4,8,11)

€17.9

### Herb Basted Supreme of Local Chicken

potato dauphinoise, parsnip & beetroot, marsala jus (1,4,7,9,11)

€16.9

### Heaney's 10oz Prime Rib Eye Steak

caramelised onion & baby potato smash, slow cooked vine tomato,  
white peppercorn sauce (1,4)

€22.9

(\*€7 supplement for guests on package)

### Linguini with rocket salsa verde

baby tomato, pumpkin, mascarpone (1,3,7)

€13.9

## DESSERT €6.9

### Orange & Cardamon Crème Brulee (4,7)

Housemade Shortbread & Lemon Curd Eton Mess, vanilla bean ice cream (4,7)

Callebaut Dark Chocolate & Beetroot Cake, chocolate frosting & crème fraiche (1,4,7)

House Gingerbread Parfait, salted caramel ice cream (1,4,7)

### Allergens

1.Gluten 2.Peanuts 3.Nuts 4.Milk 5.Crustaceans 6.Mollusc 7.Eggs 8.Fish 9.Celery 10.Lupin 11.Mustard 12.Sesame 13.Soya 14.Sulphur Dioxide