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Dinner Menu

**Starters**

1. **Whipped Fivemiletown Goats Cheese**
   
   Confit Yolk, Fresh Truffle, Hazelnut, Pork Skin (MK, N, E)  
   €17

2. **John Dory**

   Fennel, Shrimp, Monk’s Beard, Roasting Jus (F, C, MK)  
   €19

3. **Poached Lambay Lobster**

   Claw Tortellini, Broad Beans, Espuma, Lobster Broth (C, E, G)  
   €25

4. **Poached Lambay Lobster**

   Claw Tortellini, Broad Beans, Espuma, Lobster Broth (C, E, G)  
   €25

5. **Slow Cooked Pork Cheek**

   Carrot Purée, Walnut, Star Anise, Pork Jus (MK, N, CY)  
   €18

6. **Foie Gras**

   Seared, Cured Torchon, Pickled Cherry, Cherry Gel, Brioche (MK, E, G, N)  
   €20

**Main Courses**

1. **Cod**

   Broccoli, Almonds, Onion, Mussels, Bacon & Mussel Vinaigrette (F, M, MK, CY)  
   €36

2. **Glazed Turbot**

   Asparagus, Girolles, Samphire, Spinach Purée, Chicken Jus (F, MK)  
   €42

3. **Suckling Pig**

   Belly, Loin, Langoustine, Celeriac, Apple, Walnut, Celery (N, CY, MK, C)  
   €36

4. **Fermanagh Lamb Rump**

   Artichoke, Wild Garlic Purée, Jus, Gnocchi, Anchovy (F, MK, C, E, CY, G)  
   €38

5. **Dry Aged Irish Beef**

   Fillet, Short Rib, Onion, Smoked Potato, Mushroom Purée (MK, CY)  
   €40

**Side Orders**

1. Pomme Purée (MK) (Served complimentary per table)  
   €4.5

2. Baby Carrots, Tarragon Butter (MK)  
   €4.5

3. Pommes Frites  
   €4.5

**Chef Patron - Derry Clarke**  
**Head Chef - Tom Doyle**

Please note A 12.5% Discretionary Gratuity will be added to your bill

PLEASE RESPECT OUR HOUSE POLICY THAT THE USE OF MOBILE PHONES BE RESTRICTED TO RECEPTION AREA

Allergens:

- Gluten=G
- Crustaceans=C
- Eggs=E
- Fish=F
- Molluscs=M
- Soybeans=S
- Peanuts=P
- Nuts=N
- Milk=MK
- Celery=CY
- Mustard=MD
- Sesame Seeds=SS
- Sulphites=SP
- Lupin=L
Desserts
€13.95

Gargiguetta Strawberry
Pistachio, Sorbet, Dark Chocolate (MK, G, E, N)

Chocolate Moelleux
Peanut Mousse, Salted Caramel Ice Cream (E, MK, N, P, G)

Basil Parfait
Marinated Red Fruits, Milk Sorbet, White Chocolate Foam (MK, E, G)

Grilled Peaches
Buttermilk, Caramelised Almonds (MK, N)

Irish Farmhouse Cheese Plate (G, N, MK)
€20

Coffee / Leaf Teas €5.50

SOMMELIER’S SELECTED DESSERT WINES & PORTS

I Capitelli
Anselmi, Passito, Italy 2008 €14

Grandjo
Late Harvest Semillon, Douro Valley, Portugal 2008 €15

Riesling Auslese
Weingut Schloss Gobelsburg, Austria 2011 €15

Recioto
Zenato, Veneto, Italy 2009 €16

Sauternes
Château De Maille 2009 €19

Quinta Da Romaneira, Lbv 2009 €7.50

Quinta Do Vale Meão, Vintage 2011 €10

Niepoort, 10 Year Old Tawny €10

Niepoort, Vintage 1987 €20

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