


2015

Campagne Restaurant : A La Carte Menu

Campagne Restaurant

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Free range chicken, Butler's family farm, Aylesbury duck, Mary Walsh
Organic vegetables and eggs, Eamon Wallace and Vincent Grace
Fish, John Hoyne, The Fishmans market
Lamb and Hereford beef, Grogan and Brown

Warm green asparagus and broad beans, ham and comte ravioli, mustard butter sauce
€13

Cured sea trout, cucumber and horseradish gazpacho, potato salad and pickled cucumber
€12

Free range chicken "pate en croute", pickled mushroom, tarragon, walnut and apple puree
€12

Fresh crab, parfait and jelly, coriander, grapefruit and espelette pepper biscuit
€14

Terrine of suckling pig and foie gras, apple and horseradish chutney, crisp pigs head, candied walnuts
€11

Crisp lamb sweetbread and breast, pearl barley, wild garlic and capers
€12

Turbot, celeriac puree, cevennes onion, braised celeriac and seaweed butter sauce
€31

Roasted squab pigeon, peas a la francaise, ham hock and potato boulangere, apple puree
€32

Fillet of Hereford beef, glazed oyster mushroom, spinach puree, ox tongue croquette and béarnaise
€32

John dory, broad beans, asparagus, bacon and lobster sauce
€30

Aylesbury duck breast and duck sausage, choucroute, mashed swede and cep sauce
€29

Rump of spring lamb, aubergine, courgette and tomato relish and rosemary jus
€31

Chips €3.95

Romaine lettuce salad, crisp chicken skin, bacon and caesar dressing €4.50

Carrots with wild garlic butter €3.95

French beans with red onion and herb butter €3.95

Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free