


2015-9

## 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

Ravioli of spinach, ricotta and free range egg, black olive sauce and parmesan  
€12

Terrine of wood pigeon, beetroot, marinated celeriac, damson jelly, walnut toast  
€12

Honey and mustard glazed quail, bacon, sweetcorn and pickled girolles  
€13

Fresh lobster, chilled lobster bisque, tomato jelly and red pepper chutney  
€16

Foie gras, wild blackberry and walnut jelly, fig chutney, toasted brioche  
€15

Carpaccio of rare tuna, sweet and sour vegetables, smoked aubergine puree  
€12

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Poached turbot, choucroute, morteau sausage, celeriac, wholegrain mustard sauce  
€32

Free range chicken and foie gras "en croute", peas a la francaise, girolles  
€30

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

Halibut, cevennes onion, broccoli puree, mussels, clams and saffron sauce  
€31

Aylesbury duck breast and duck sausage, pickled cherries, glazed beetroot, mashed swede  
€29

Loin of wild irish venison, pumpkin and vadouvan chutney, savoy cabbage, chestnuts, bacon, sage  
€32

Chips €3.95

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

Roast organic carrots with wild garlic butter €3.95

Organic cauliflower and comte gratin €3.95

**As all our game is wild please be aware it may contain shot**

**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**