2017

Craft Restaurant Dinner Menu 2017

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Our menus are totally seasonal letting the ingredients speak for themselves. We source as much Irish and local produce as possible.

The wine list is small and accessible with classic choices and some left field options also.
Violet arichoke, Toonsbridge ricotta, smoked carrot and pickled walnut €9.00

Cured organic sea trout, pea, Gubbeen chorizo and lemon €11.00

Oxtail spring roll, black garlic, beetroot and kohlrabi €10.00

Wild garlic soup, potato salad and ham hock €8.00

**Main Course**

Belly and cheek of Crowe's pork, malted onion, butternut squash and savoury granola €24.00

Market fish, sprouting broccoli, leek, broad beans and prawn €0.00

Cherry valley duck, swede, chicory and rhubarb €26.00

New season asparagus, raviolo of Coolea, quail egg and cauliflower €19.00

**Sides**

Salad of baby gem, radish, kohlrabi, smoked almonds, salad cream €5.00

Charred hispi cabbage, bacon and juniper butter €3.50

**Dessert**

Mileens cheese, apple chutney and homemade crackers €9.00

Dark chocolate and pecan slice, salt caramel and vanilla ice €8.50
Yogurt mousse, rhubarb and ginger meringue €7.00

Roasted pineapple, white chocolate, lime, rum and coconut €7.00

Discretionary service charge of 12% for parties of 6 or more. Please note, nuts are used in our kitchen. Allergen information available upon request.

Salt caramel and hazelnut slice, burnt orange and vanilla ice cream €7.00