

## **Chefs Signature Dishes**

### **Starters**

*Mosaic of ham hock, and smoked corn fed chicken studded with apricots and pistachio Set in a sauternes jelly,  
spiced pear chutney, warm brioche*

€3.80

*Fork pulled Aromatic scented duck, fresh coriander, lychee and cashew nuts Tamarind ginger soya dressing,  
crisp rice shell, vegetable samosas*

€4.00

*Potted freshwater baby shrimps and crabmeat scented with dill and lime wrapped in Hand carved smoked  
salmon Caper berry and lime dressing, mini blinis*

€4.60

*Black tiger prawns golden fried in a crisp tempura batter, sweet pepperbelle chilli And plum  
Marmalade peppery rocket mango and bean shoots*

€ 4.50

### **Main Courses**

*Pan fried rib eye of Hereford beef, cracked five texture peppercorn, gratin potato timbale, balsamic braised  
borettane onions, chanterelle red wine jus*

*“Chef recommends medium rare”*

€7.50

*Smoked paprika dusted veal striploin, teriyaki glazed scallops  
Celeriac and spring onion puree, calvados apple syrup, almondine potato*

€8.50

*Steaklette of Ballinwillin venison loin, red cabbage marmalade, honey glazed*

*Parsnip batons, Red currant sloe gin venison juices*

€6.80

*Medallion of Helvick monkfish meuniere, fresh sage and beech wood smoked ham,*

*Chorizo and pea risotto, saffron vin blanc, watercress oil*

€7.50

### **Desserts**

*Coconut infused Crème Brule scented with lime,*

*Caramel burnt banana crust, langue de chat biscuits, Rhubarb compote.*

€2.50

*Individual rustic orange pippin tarte tatin, topped with homemade gingerbread ice-cream,*

*Grand Marnier soaked apricots*

€3.00

*Delice of Italian inspired tiramisu soaked in Tia Maria and espresso*

*With a mascarpone mousse, chocolate sorbet quenelle, coffee anglaise.*

€2.50

*Selection of regional artesian farmhouse cheeses, Savoury crackers and house chutney*

€5.00