

Valentine's Day

MENU

starters

CHICKEN LIVER PATE

chicken liver, tomato salsa, onion marmalade, red wine reduction, crostini (sp,mk,g)

BUTTERNUT SQUASH SOUP

homemade brown bread, butter (cy,g,mk)

OPEN VENISON RAVIOLI

venison shoulder ragout, crispy pudding, parmesan cheese (g,mk,cy,sp)



RASPBERRY SORBET

rosemary infused gin syrup (sp)



mains

TWICE COOKED PORK BELLY

baby carrot, parsnip puree, apple gel, cider jus (mk,sp)

VEGETABLE WELLINGTON (V)

mushroom, goat cheese, mediterranean vegetables, puff pastry, kale, ragout (g,sp,e)

BARBARIE DUCK BREAST

dutchess potato, herb oil, roast chicory, orange jus (e,g,sp,cy)

RED PEPPER LOIN OF COD

pepper paste, parsley butter sauce, cheese crumb, bacon dust, tender stem broccoli (mk,m,g,f)

10OZ STRIPLOIN STEAK (€8 SUPP)

crispy onions, beef tomato, fine beans, roast carrots, natural jus (mk,sp,cy)

WILD MUSHROOM RISSOTTO (VE)

mixed mushroom, wild rocket (sp,mk,cy,md)



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desserts

VANILLA PANNACOTTA

shortbread biscuit (n,mk,sp)

DARK CHOCOLATE MILLE FEUILLE

puff pastry, cherry coulis, mint ice cream (mk,g,sp,n)

WILD BERRY PARFAIT

wild blackberry sorbet, winter berry jam (mk,sp)

DARK CHOCOLATE DOME

raspberry salsa, hazelnut crumb, milk foam, hot white chocolate sauce (mk,n)

GLENOWN SELECTION OF ICE CREAM

tuille basket (g,mk)



TEA/COFFEE €49

ALLERGEN INDEX

G = Gluten, C = Crustaceans, E = Eggs, F = Fish, M = Molluscs, S = Soyabeans,
SP = Sulphites, P = Peanuts, MK = Milk, CY = Celery MD = Mustard,
SS = Sesame Seeds, L = Lupin, N = Nuts © = Coeliac

