



Taste of Winter
By Chef Craig Lynch



2/3 COURSE
€42/€50

~Starters~

Slow braised lamb ragu, fried polenta cake,
kells bay cheese (c)

Wild mushroom parfait, caramelised onion chutney,
sourdough croute (vg)

Smoked salmon tartare, compress cucumber,
brown bread crumb, citrus gel (c)

~Main Courses~

Braised short rib of beef, charred roscoff, wild mushroom
puree, creamed potato (c)


Roast loin of cod, sauteed samphire, spiced squash puree,
prosecco veloute (c)

Wild pheasant and duck pithivier, sauteed savoy cabbage
smoked pancetta, black berry jus

Roast cauliflower "steak", spinach puree, saute oyster
mushroom, pickled onions (c)(v)

Mains served with potato hash & seasonal market vegetables

~Desserts~



Eggnog panna cotta, mulled berry compote,
ginger bread crumble (c)

Black forest log, cherry gel, choc and meringue soil,
red sorrel leaf

(c) Gluten Free (v) Vegetarian (vg) Vegan

