



Christmas Lunch Menu

€50 per person

START

Walled Garden Soup

guinness bread (1,2)

Vegan option on request

Goat's Cheese Mousse

pickled garden vegetables, candied walnuts, spicy leaves (1,2,6,12)

Smoked Cod Croquette

chorizo aioli, pickled cucumber, wild garlic flower, garden leaves (1,2,3,4,5,8,11)

Chicory, Cashel Blue & Confit Duck

poached pear, pomegranate, grain mustard dressing (2,3,4,6,11)

MAINS

8oz Irish Hereford Striploin Steak

garryhinch mushrooms sautéed in garden herbs, crispy onions,
garden greens, brandy & peppercorn sauce, handcut chips (1,5 supplement)

Irish Free Range Feighcullen Chicken Supreme

potimarron, wild mushroom, savoy cabbage,
tarragon and cream sauce (2,4,5,11)

Pan-fried Catch of the Day

confit leek & fennel, crab remoulade,
prawn bisque, pomme purée (1,2,4,5,7,8,11,13)

Homemade Chickpea & Quinoa Falafel

curried cauliflower purée, garden coriander dressing
pomegranate, garden vegetables (6,10,11) (V)
add prawns or chicken €5.00

SIDES

Garden Leaf Salad

extra virgin olive oil, aged balsamic
€7.50 (11)

Squash & Garden Greens

feta (6) (GF)

Baby New Potatoes

rosemary & garlic
€7.50 (2)

Hand Cut Chips

garlic aioli
€4.95

DESSERT

Classic Crème Brûlée

shortbread (2,5)

Double Chocolate Brownie

vanilla ice cream, salted caramel (2,5) (GF)

Pear Tarte Fine

chocolate sauce, vanilla custard (1,14) (V)

Christmas Pudding

brandy creme anglaise (2,5)

Allergens

Please be aware nuts are used in our kitchen

1.Wheat(Gluten), 2.Dairy, 3.Mustard, 4.Celery, 5.Eggs, 6.Nuts, 7.Crustaceans, 8. Fish, 9.Peanuts, 10.Sesame Seeds, 11.Sulphur Dioxide, 12.Lupin, 13.Molluscs

Unlimited filtered still & sparkling water

A discretionary 10% service charge applies to parties of 9 or above.
Service charge goes directly to our front of house and kitchen teams.