

# Wine & Dine Menu



## Starters

### Soup of the Day

Herb Croute

Allergens: 6 (Contains Gluten-Wheat),9,12

### Goat Cheese

Pickled Red Onion, Beetroot Puree

Allergens: 7,9

### Chicken Terrine

Spiced Apple Chutney

Allergens: 6 (Contains Gluten - Wheat),7,9,11,13

### Salmon Gravlax

Pickled Shallots & Cucumber, Lemon Gel,

Spicy Ketchup

Allergens: 3,9,12,13

## Mains

### Char Grilled Beef Fillet (€7 Supplement)

Horseradish Pomme Puree, Burnt Shallot,

Bourgignon Sauce

Allergens: 7,9,11,12

### Sous Vide Pork Fillet

Seared Foie Gras, Caramelised Apple, Cider Cream

Allergens: 7,9

### Seared Cod Fillet

Warm Baby Vegetables, Chive Mash Potato,

Citrus Buerre Blanc

Allergens: 3,7,9

### Spinach & Ricotta Tortellini

Basil Cream, Parmesan

Allergens: 6 (Contains Gluten-Wheat),7,9,11

### Seared Cornfed Chicken Supreme

Creamy Mash Potato, Herb Jus

Allergens: 7,9,12

## Side Orders

Salt and Vinegar Fries 9

€4.50

Spring Onion Mash Potato 7,9

€4.50

Spiced Broccolini and Carrots 7,9

€4.50

Charred Corn Salad 7,9

€4.50

Potato Gratin 7,9

€4.50

## Something Sweet

### White Chocolate Blondie

Rum & Raisin Ice Cream

6 (Contains Gluten - Wheat),7,9,11

### Lemon Meringue Pie

Berry Coulis

Allergens: 6 (Contains Gluten-Wheat),7,9,11

### Apple & Cinnamon Panna Cotta

Short Bread Biscuit

Allergens: 6 (Contains Gluten - Wheat),7,9,11

### Selection of Irish Cheese (€3 Supplement)

Cheese Biscuits

Allergens: 6 (Contains Gluten-Wheat),7,9,11

## To Finish

### Freshly Brewed Tea or Coffee

### Mojito or

### Strawberry Daquiri

€9 for 1 or €15 for 2

### Sorbet Course

€5 for 2 people

Please ask your server for today's sorbet flavour

### Dessert Wine

€8 per glass

Moscato Passito 'Palazzina', Il Cascinone,  
Piemonte, Italy

*Ripe apricot and acacia honey characters –  
a beautifully balanced dessert wine, lovingly  
crafted and an absolute steal!*

€59 per couple  
(Sunday - Thursday)

€69 per couple  
(Friday and Saturday)