

Tapas with a Twist

This evening, we invite you to explore our specially curated tasting menus - A & B - designed for sharing and enjoyment.

Rather than follow the traditional starter-main course structure, feel free to mix and match dishes in whatever combination suits your mood. It's all about tasting, sharing and savouring the experience your way.

FROM THE EARTH

Homemade Soup of the Day (1, 3, 7) (B)

Freshly prepared soup served with our homemade brown bread.

Peri-Peri Salted Patatas Bravas (3, 9, 14) (A)

Triple-cooked potatoes, slow-roasted tomato sauce, chilli and lime aioli, parmesan.

Warm Goat's Cheese, Honey and Truffle Dip

(1, 7, 8) (A)

Served with grilled sourdough and hazelnut crumble.

Woodland Black Pudding Bonbon (1, 3, 7) (A)

Irish green apple purée and mixed microgreen salad.

Burrata (1, 3, 7, 8) (A)

Smoked tomato and beetroot relish, heirloom tomato, pine nuts, focaccia crouton and fresh basil pesto.

Cherry Tomato Bruschetta (1, 7) (B)

Grilled sourdough, basil-whipped ricotta and balsamic reduction.

Chana Masala (1, 7, 8) (B)

Chickpea curry with poppadum, spring onion and coriander.

FROM THE LAND

Surf and Turf (2, 7, 9) (A)

Chargrilled sirloin, tiger prawns, carrot and ginger purée, smoked chilli and lime butter.

Chilli Beef Nachos (7) (B)

Ground beef cooked in rich tomato sauce with guacamole, sour cream and vegetable salsa.

Pulled Pork Quesadilla (7) (A)

Grilled tortilla with salsa, cheddar, avocado-lime purée, sour cream and pickled red onion.

Crispy Chicken Spice Bag (1, 6, 7) (A)

Crispy potatoes and vegetables tossed in salt-and-chilli seasoning with a hot honey drizzle.

Crispy Aromatic Duck (1, 7) (A)

Served with carrot and sweet potato purée, finished with cranberry and orange glaze.

Smoky BBQ Beef Short Rib Slider (1, 3, 7) (B)

Brioche bun, mustard aioli, sweet pickled cucumber, red onion marmalade, Irish red cheddar and skinny chips.

Sticky Glazed Chicken Wings (7) (B)

Served with fresh garden salad and crème fraîche.

FROM THE SEA

Seared Kilmore Quay Scallops (1, 2, 3, 7) (A)

Chorizo and roasted pepper risotto, saffron-pickled fennel and parmesan.

Malay-Style Lime and Chilli Prawn Laksa (A)

(1, 2, 3, 9)

Creamy prawn broth with fresh coriander, rice vermicelli, bean sprouts and boiled egg.

Steamed Cod with Turmeric and Lemongrass

(2, 4, 6, 13) (A)

Served with lemongrass-scented vegetable fried rice and prawn crackers.

Golden Fried Calamari (1, 3, 4, 7) (B)

Served with wasabi and lime aioli.

East Coast Mussels (1, 9, 13) (B)

Tender steamed mussels in garlic and white wine broth, served with garlic bread.

Crispy Haddock Tempura (1, 3, 4, 10) (B)

Mango chutney, pickled chilli, lime and coriander.

Oven-Baked Atlantic Salmon (1, 4, 7) (A)

Cajun-spiced salmon with saffron couscous, passion fruit and mango-lime salsa, green mango herb bouquet.

FROM THE SWEET ROOM

Warm Sticky Toffee Pudding (1, 3, 7, 8)

Warm toffee sauce, hazelnut praline and vanilla ice cream.

Baileys Cheesecake (1, 3, 7)

Served with exotic berries, vanilla ice cream and strawberry purée.

Warm Banoffee Sundae (1, 3, 5, 6, 7)

Chocolate brownie, caramelised banana, vanilla ice cream, chocolate espuma and peanut crunch.

Sorbet of the Day

Please ask your server for today's sorbet selection.

Choose Any 3 Dishes Marked 'A'

€44.95

Choose Any 3 Dishes Marked 'B'

€36.95

Add Dessert For €7 Extra

Menu A Comes with a Complimentary Chef's Appetiser