

GALLERY

TO START

Soup of the day (GF)	5.9
Irish Guinness wheaten bread, Glenilen butter	
Pan-fried scallops (GF)	12
Radish, peanut, lime	
Buffalo mozzarella (GF)	7.5
Heritage tomato salad, fresh basil	
Slow cooked Irish pork shoulder	8.5
Apple slaw, BBQ sauce	
Torched mackerel (GF)	8
Pickled vegetables, dill crème fraiche	

DESSERTS

Lemon cheesecake	5.95
Fresh strawberries	
Chocolate truffle tart (V)	5.95
Fresh raspberries, coconut sorbet	
Local rhubarb and custard semifreddo (V) (GF)	5.95
Fresh rhubarb compote	
Selection of Irish cheeses (V) (GF)	7
Fruit chutney, damsel crackers	

(V) - Vegetarian
(GF) - Gluten free or alternative available.

For allergen advice please speak to server

TO FOLLOW

Carnbrooke lamb rump (GF)	21
Confit carrots, fondant potato, pickled mushrooms, madeira jus	
Malone 8oz beef burger	17.5
Smoked applewood cheese, Ballymaloe relish, brioche bun, skin on fries	
Pan-fried salmon (GF)	18
Chilli, soy, asian noodle salad	
Pan-fried monkfish (GF)	20.95
Spring greens, devilled prawns, dill oil	
10oz ribeye steak (GF)	33.95
Onion rings, pepper sauce, triple cooked chips	
Supreme of chicken	17
Gnocchi, bacon, tender stem broccoli, jus gras	
Wild mushroom and truffle gnocchi (V)	15
Garlic, spinach, parmesan	
Lisdergan slow-roast beef shin	18.5
Sauté new potatoes, chorizo, green beans, jus gras	

SIDES

Fries £4

Side salad £3.5

Mash potatoes £4

Spring vegetables £4

Chunky Chips £4

