



Early Evening Menu

Annascaul Black Pudding, Pear, and Lime Chutney, Wrapped in Filo,
Oven Baked, Red Wine Jus

Or

Fried Pork Rilette, caramelized apple chutney, ribbons of vegetables and saffron aioli

Or

Dingle Bay Seafood Chowder with Dill Croutons and a dash of Citrus oil

Baked Herb Crusted Fillet of Hake, cherry tomatoes, mussels, java beans
Parisienne potatoe in a tarragon nage

Or

Roast Free Range Chicken, sweet potato and bourbon puree, bacon marmalade glazed cabbage.
whole grain mustard cream

Or

Dukka Crusted Cauliflower and Mushroom Arancini, Citrus dressed Quinoa
Miso, Beetroot and Orange Chutney, Rocket Pesto

Main courses are Served with a Side of Vegetables and Potatoe

Carrot Cake with lime puree, ginger caramel, nut granola, anodised milk
ice cream

Or

Lemon Parfait, curd, whipped panacotta, bee pollen tuille and crème
fraiche sorbet

Or

Selection of Our Own Homemade
Ice Cream

Served with Chocolate Sauce and Praline

Three Courses €38.00
Including Tea and Coffee
Service charge not included