

VALENTINES MENU



STARTER

Heirloom beetroot

ardsallagh goat cheese, arugula salad,
nut crumb

Silverhill duck breast

asian slaw, sesame dressing

Smoked salmon

caper berries, pickled cucumber, fennel

Broccoli soup

feta cheese crumble

MAINS

10oz grilled rib eye steak

fondant potato, green beans, carrot,
peppercorn sauce

Pan seared halibut

shitake mushroom broth, kale, sweet corn
fritters

Cornfed chicken breast

herb crisp polenta, mushroom tapenade,
garlic aioli

Truffled Mushroom risotto

mascarpone, parmesan crisp

SIDES €5

MIX GREENS

STIR-FRY ORZO

FRIES

MASH POTATO

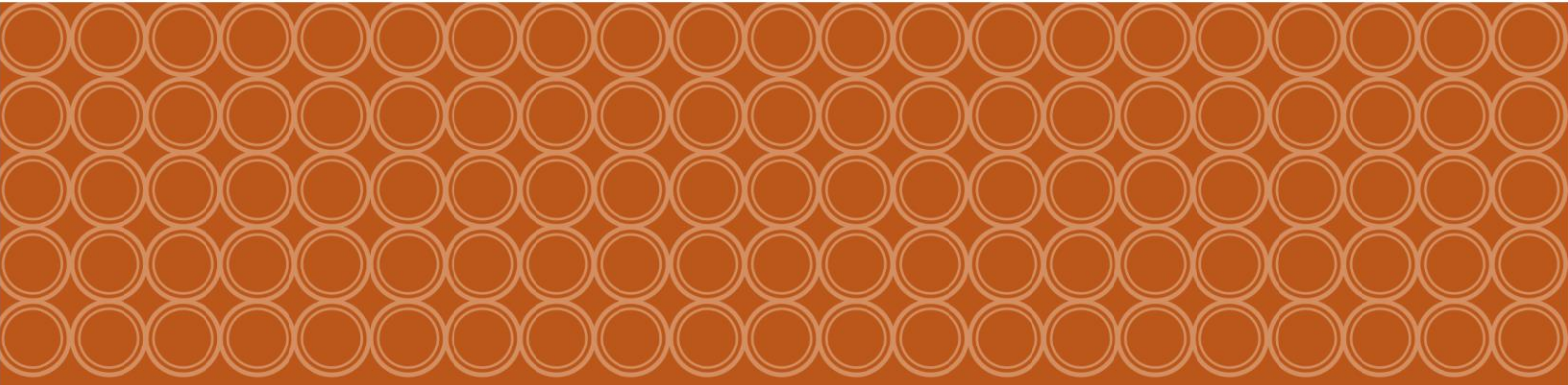
DESSERTS

TONKA BEAN & WHITE CHOCOLATE DELICE

PASSIONFRUIT PAVLOVA

CHOCOLATE & RASPBERRY CIGAR

RASPBERRY POSSET



PLEASE NOTIFY A MEMBER OF
OUR TEAM REGARDING ANY
ALLERGIES OR FOOD
INTOLERANCES

allergen index

- no1 crustaceans
- no2 molluscs
- no3 fish
- no4 peanuts
- no5 nuts (specify nut)
- no6 cereal containing gluten
- no7 milk/milk products
- no8 soya
- no9 sulphur dioxide
- no10 sesame seeds
- no11 egg
- no12 celery and celeriac
- no13 mustard
- no14 lupin