

EASTER SUNDAY MENU

3 courses €45pp | 2 courses €39pp

-STARTER-

PEA AND MINT VELOUTÉ
 Ham Hock Bonbon, Wild Garlic Pesto
 (D,CL,GW,SUL,GO,E)

1/2 RACK OF IRISH PORK
 Gochujang Glaze, Asian Slaw,
 House Hot Sauce
 (Gw, So, Cl, Sul)

WILD MUSHROOM CROQUETTE
 Irish Cauliflower Purée, Vegetable
 Crisps, Home Made Salsa
 (So, Gw, Al, Vg)

CASTLETOWNBERE CRAB AND SMOKED
 HADDOCK FISH CAKE
 Waterfall Farm Leaves, Mango & Papaya
 Salsa, Lemon Gel
 (SH, F, D, GW, E, Cr, Mu)

ROASTED BEETROOT AND CASHEL BLUE CHEESE SALAD
 Jack McCarthy Black Pudding, Baby Leaves, Toasted Seeds, Beetroot
 Dressing
 (Gw,Mu,D,Gb)

-MAIN-

DUO OF EAST CORK LAMB, ROASTED LEG
 AND 18 HOURS BRAISED SHOULDER
 Honey Glazed Carrots, Puy Lentil and
 Bacon Casserole, Rosemary Jus
 (D,Sul,Cl)

FEATHER BLADE OF BEEF WELLINGTON
 Potato Fondant, Oyster Mushroom, Waterfall
 Farm Kale, Red Wine Jus
 (Gw,E,Mu,D,Sul,Cl)

PAN ROASTED WILD ATLANTIC COD
 New Season Crusted Baby Potatoes, Baby
 Spring Greens, Lemon and Caper Brown
 Butter Sauce
 (F,D,Sul)

SPINACH AND BASIL FRESH
 RIGATONI PASTA
 Spring Pea Purée, Ricotta, Broad Bean,
 Grana Padano Shavings
 (E,Gw,D)

WEST CORK CHICKEN SUPREME
 Northern African Spice, Pearl Couscous, Minted Labneh, Apricot and
 Pomegranate Salsa
 (Gw,Cl,D)

-DESSERT-

CLASSIC LEMON POSSET
 Berry Compote, Pistachio Baklava
 (D,Ps,Gw)

WARM CHOCOLATE FONDANT
 Salted Caramel Ice Cream, Caramelised
 White Chocolate (Gw,E,D,So)

HOMEMADE RASPBERRY CHEESECAKE
 Raspberry Sorbet, White Chocolate Crisps
 (D,E,Gw,So)

AUTHENTIC ETON MESS
 Crushed Pavlova, Mixed Berries, Whipped
 Cream, Raspberry Sorbet, Toasted Almonds
 (E,D,Al)

IRISH CHEESES PLATTER - SUPPLEMENT €3
 Apple Chutney, Crackers, Fresh Grapes.
 Gubbeen Mature (Skibbereen, West Cork), Hegarty Cheddar
 (Whitechurch, Co.Cork), Cashel Blue (Cashel, Co.Tipperary)
 (Gw,D,Sul)

Allergens
 (D) Milk Products (E) Eggs (Mu) Mustard (Cl) Celery (Sul) Sulphur Dioxide (L) Lupin (F) Fish (Mo) Molluscs (Cr)
 Crustaceans (So) Soya (Se) Sesame (Gw) Gluten Wheat (Gb) Gluten Barley (Gr) Gluten Rye (Go) Gluten Oats (Al)
 Almonds (Bz) Brazil Nut (Ch) Cashew (Mc) Macadamia Nut (P) Peanuts (Wn) Walnuts (Ps) Pistachio Nut (Pc) Pecan Nut
 (Vo) Vegan (Vg) Vegetarian (Gf) Gluten Free
 All our meats, poultry & game are "Feilé Bia" approved & our beef is 100% Irish