

# RESTAURANT

## DINNER MENU




### WELCOME

Head Chef Gareth Mullins and his Culinary Team continuously develop our menus with the ever-growing range of fresh ingredients available from local suppliers. We always look to source not only the best, but the best of the season and treat these ingredients with respect through cooking simply and accurately. Enjoy!

### STARTERS

Roast King Scallop Savoy Cabbage, Dillisk Butter Sauce	€18.50	Slow Cooked Pork Cheek Barley, Parsnip, Coolattin Cheddar	€15.00
Winter Wild Irish Game Terrine Celeriac Remoulade, Prune Purée, Brioche	€15.00	Sea Trout Pastrami Teeling Whiskey & Mustard Crème Fraîche, Pickles, Chive Scone	€15.00
Young Buck Blue Cheese Tarte Fine Onion Confit, Walnuts, Rocket, Aged Balsamic Vinegar	€14.00	Candy Beetroot Salad   	€13.50

### MAINS

Thornhill Duck Breast Crown Prince Pumpkin, Duck Cigar, Sprouting Kale, Red Wine Jus	€36.00
Corn-fed Chicken Supreme Puy Lentils, Thyme, Smoked Bacon, Celeriac	€33.00
Stone Bass Mussel, Clam & Fennel Bouillabaisse, Sourdough, Aioli	€35.00
Roasted Aubergine Gratin   	€23.00

### SEAFOOD CLASSICS

Flaggy Shore Oysters Lemon & Tabasco or Chilli, Ginger, Lime & Coriander	1/2 Doz €24 / Doz €48.00
Grilled Tiger Prawns Garlic, Chilli, Lemon, House Cut Chips & Garlic Aioli	€36.00
Black Sole Veronique Leeks, Chives & Potatoes	€48.00

### IRISH STEAKS

We are proud to serve the finest dry aged Irish beef from traceable herds from John Stone. Their dry ageing process creates a unique & distinct flavour.

Strip Steak 8oz	€36.00
Ribeye Steak 8oz	€44.00
Fillet Steak 6oz	€39.00
Fillet Steak 8oz	€50.00

To accompany your steak please choose two sides and one sauce  
Sides: Green Beans, House Cut Chips, Garlic Portobello Mushrooms, Greens  
Sauce: Béarnaise or Peppercorn







### BEEF & BORDEAUX


Beef & Bordeaux was designed with beef & red wine lovers in mind.

Candy Beetroot Salad   	Dill Romesco, Almonds, Chicory, Roasted Oats ***
John Stone Chateaubriand House Cut Chips, Sautéed Mushrooms, Béarnaise & Peppercorn Sauce ***	Valrhona Chocolate Mousse Coffee, Jameson Whiskey Sponge

Served with a bottle of Thomas Barton Bordeaux €160.00 for two people sharing

### SIDES

House Cut Chips, Rosemary 	€6.00
Winter Greens, Herb Butter   	€6.00
Spinach & Rocket Salad, Organic Cashel Blue Cheese  	€6.00
Honey Roasted Root Vegetables	€6.00
Colcannon, Mashed Potato	€6.00

 We have introduced Equilibrium to our Brasserie menu as we appreciate that our guests tastes are rapidly evolving and there is a need to provide innovative, healthy dishes that excite.

 Vegetarian

 Vegan

### DESSERTS

Coconut Panna Cotta 	€12.00
Caramelised Pineapple & Mint	
Orange Financier	€12.00
Whipped White Chocolate, Champagne Sorbet	
Apple and Hazelnut Frangipane	€12.00
Vanilla Ice Cream	
Valrhona Chocolate Mousse	€12.00
Coffee, Jameson Whiskey Sponge	
Selection of Wexford Ice- Creams & Sorbets 	€12.00
Please ask your waiter for selection	
Irish Cheese Board	€15.50
Homemade Fig & Vanilla Chutney, Lavosh & Spiced Walnuts	

Please inform your waiter if you have any dietary requirements or allergies. Our allergens menu is on display in The Restaurant for your perusal. All prices are inclusive of VAT. A discretionary service charge of 10% will be added to your bill for parties of 6 or more. We endeavour to source our fish from suppliers who follow sustainable practices.