

Sample Menu

GARDEN ROOMS EVENING MENU

STARTERS

Garden Room Salad

*Blackhill Farm Leaves, Beetroot, Quinoa, St. Tola's Goats Cheese,
Caramelised Walnut (7,8,10,12)
16euro*

Kenmare Bay Crab Claws

*Vadouvan Garlic Butter, Toasted Sourdough (1,2,4,7,9,10,14)
26euro*

Duck & Ham Hock Terrine

*Red onion and Apple Chutney, Dill Emulsion (9,10,12)
16euro*

MAINS

Market Fish of the Day

*Wilted Spinach, Mussel & Seaweed Beurre Blanc (4,7,9,12,14)
32euro*

Confit Leg Of Thornhill Duck

*Pomme Purée, Green Lentils, Radicchio (7,9,12)
34euro*

Jerusalem Artichoke and Wild Mushroom Risotto.

*Aged Parmesan (7,9,12)
32euro*

SIDES

Side Veg €7

Bread and Butter €4.5 (1,7)

Skinny Fries €6.50 (12)

Allergens

*1. Cereals 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Nuts
9. Celery 10. Mustard 11. Sesame seeds 12. Dioxide & Sulphites 13. Lupins 14. Molluscs*