



Dinner Menu €55pp

Soup of the day

Jameson free range chicken liver pate, Cumberland jelly, crusty sourdough, fig and apricot chutney

Ardsallagh goat's feta salad, beetroot, poached pear, candied walnuts

Garlic and chilli prawns pil-pil, crusty bread

Thai fish cakes, pickle salad, chilli and lime mayo

Spiced beef croquettes, sauerkraut, smoked cheddar and garlic aioli

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Jameson marinated featherblade of beef, carrot and parsnip puree, tenderstem broccoli, caramelised onions, seasonal potato, roast garlic, honey and rosemary sauce

Baked hake, winter vegetables. seasonal potatoes, champagne cream sauce

Wild mushroom risotto, Ardsallagh goat's feta, roasted squash, toasted hazelnuts

Confit duck leg, braised apple and red cabbage, creamed potatoes, roast garlic, honey and rosemary sauce

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Irish coffee crème brulee, shortbread biscuit

Banana and salted peanut parfait, toffee sauce

Sticky date pudding, vanilla ice cream

Baldwin's Jameson ice cream, chocolate sauce, honeycomb

Tea/coffee