



LUNCH

Make a meal of it with our delicious two and three course seated lunch options.

Starters

Ham Hock Terrine, Pickled Veg, Red Onion Jam & Crusty Bread

Valentia Crab Fish Cake, Thai Style Dressing & Micro Herbs

Hanlon's Smoked Irish Salmon, Purple Potato Salad, Preserved Lemons & Guinness Toast

Vine Ripened Tomato, Watermelon & Feta Salad,
Salsa Verde & Toasted Pine Nuts

Warm Cured Mackerel, Pear & Sea Vegetable Salad

Classic Caesar, Overnight Dried Pancetta,
Shaved Parmesan, Garlic Crouton & Chives

Soup Selection

Chunky Country Vegetable with Herb Focaccia Croutons

Roast Pumpkin & Cumin Soup

Spinach & Watercress, Tipperary Crème Fraîche

Hot & Spicy Red Pepper & Tomato

Sweet Potato & Carrot, Ginger Crème

Red Lentil & Coconut, Fresh Coriander

Moroccan Chickpea & Tomato Soup

Main Courses

Oven Baked Breast of Glin Valley Free Range Chicken,
Sundried Tomato & Green Herb Farce, French Beans &
Sweet Potato Rosti

Garlic Studded Roast Leg of Wexford Lamb, Crushed
Rosemary Potatoes, Mint Pea Puree & Redcurrant Pan
Reduction

Shoulder of McCarrons Slow Roast Pork, Apple & Black
Pudding Mash, Stem Broccoli & Grain Mustard Sauce

Slow Confit Duck Leg, Celeriac Mash, Purple Onion
Marmalade, Buttered Kale & Plum Jus

4 Hour Daube of Beef, Spring Onion & Thyme Potato Boxy,
Roast Carrot & Honeyed Parsnip & Red Wine Cuisson

Wild Mushroom & Leek Arancini, Smoked Gubbeen
& White Wine Cream

Pak Choi, Butternut Squash & Tofu Mille Feuille
with Spiced Tomato & Oregano

Dessert

Berry Fool, Mint Mascarpone
& Shortbread Biscuit

Yoghurt Bavaois, Chocolate Ganache,
Raspberry Jelly, Cookie Crumble

Eton Mess, Fresh Field Berries,
Whipped Cream & Torn Mint

White Chocolate Pannacotta,
Home Baked Almond & Raisin Biscotti