

# DINNER RESTAURANT MENU

## STARTERS

### FRENCH ONION SOUP

Gruyere cheese crouton

€10

### VEGAN SUPER SALAD

Sweetcorn, edamame beans, radishes, pomegranate, chicory, kumquats and toasted cashew nuts with vegan dill and lemon dressing

€12

### LEMON AND THYME CHICKEN SALAD

Heritage tomatoes, pickled red onion, cucumber, radish with creamy lemon dressing

€13

### SEARED SCALLOPS

Parsnip puree, parsnip crisp, black pudding and sauce Verdi

€16

### GRILLED GOATS CHEESE

Baby spinach, cherry tomato, smoked almonds and honey mustard dressing

€14

## MAINS

### SUPREME OF CHICKEN

Stuffed with sun-dried tomato and goats cheese, pressed potato, fine beans, carrot and tomato herb oil

€25

### 10 OZ RIB EYE STEAK

Pont Neuf, sauté onion and mushroom, pepper sauce

€35

### SEARED SALMON

Apple fennel salad, baby potato, tiger prawn with dill and lemon cream

€25

### WILD MUSHROOM TAGLIATELLE

Spinach in blue cheese cream sauce

€18

### GRILLED BABY GEM LETTUCE WITH SMOKED CAULIFLOWER

Leek fritter and pickled dulse seaweed

€23

## DESSERTS

### APPLE AND WHITE CHOCOLATE MOUSSE

Cocoa nib crumble, raspberry jam, camelina oil

€10

### STRAWBERRY AND WHITE CHOCOLATE CHEESECAKE

Macerated strawberry compote

€9

### GLUTEN FREE BROWNIE

Star anise ice cream, chocolate sauce

€9