

festive menu | December 2019

–aperitivo–

Prosecco Corte Alta 'Frizzante' (semi-sparkling), Veneto, Italy NV €6 / €26
Gabriella, Manzanilla - delightful, crisp & bready dry sherry perfectly chilled €8 / 28

–starter–

Beetroot cured gravlax, roasted beetroot, pickled beetroot, horseradish,
apple 4 gf

Celeriac & ricotta tortellini, whey & spinach 1 3 7 v

Roasted Killenaule beef striploin, salsa verde, rocket, shaved Parmesan 4 7 10 gf

–main–

Roasted mushrooms, thyme & barley layered with celeriac, velouté & rocket
pesto 1 7 8 v

Ballinwillin Venison shoulder & fillet, walnut aioli, rainbow chard, celeriac
purée, caramelised walnuts, crab apple jus 3 8 7 10 gf

Pan-fried cod, mussels, spinach & shallot purée, roasted Jerusalem artichoke,
smoked streaky bacon crumb 1 4 14

–dessert–

Almond Financier w/ mince meat, buttermilk sorbet, earl grey poached pear
1 3 7 8 v

Rosemary infused Baked cream, ricciarelli, roasted apple, Llewelyn's balsamic
reduction 1 3 7 8 v

Chocolate tart, barley anglaise, caramelised hazelnuts 1 3 7 8 v