

## Choice menu

### Starters

Crab and prawn cocktail  
Lime and mascarpone cocktail sauce,  
lemon buttered rye bread

Green pea soup with watercress cream

Rosemary glazed Irish goats' cheese  
tart  
Beetroot salad, homemade apricot  
relish

"Burren" cold smoked salmon  
Red onion and capers horseradish  
chantilly cream

Rocket salad with confit tomatoes  
Feta cheese, baby spinach and toasted  
pine nuts

All prices in Euro and inclusive of V.A.T.,  
Subject to 15% Service Charge

All our beef is from Hick's Butchers

(V) Vegetarian option

### Main Courses

Grilled breast of free-range chicken  
With a thyme and citrus marinade,  
mashed potatoes, chicken gravy

Seared seabream  
With creamed leeks and chorizo

Slow roast belly of pork  
Clonakilty black pudding mash, spring  
green cabbage, apple butter

Dry aged 6oz fillet steak  
With roasted portobello mushrooms,  
vine plum tomato and peppercorn  
sauce

Beetroot and potato rosti with poached  
duck egg  
Baby spinach, spring vegetables,  
tomato hollandaise

### Puds & Cheese

Traditional crème brûlée  
With tahitian vanilla and an almond  
cream

"Wilde Tiramisu"  
Espresso and walnut sorbet

Warm chocolate fondant  
Vanilla ice cream

Caramelised lime and orange tart  
With a passion fruit and yoghurt sorbet

Selection of Irish cheese  
Homemade chutney, oatmeal biscuits

Euro 35 for 2 courses  
Euro 40 for 3 courses

## Choice menu

### Starters

Carpaccio of aged Irish beef fillet  
Confit of tomatoes, celeriac remoulade  
with a light new season garlic dressing  
and creamed horseradish

Vine plum tomato and red pepper soup  
Basil cream (v)

Rosemary glazed Irish goats' cheese  
tart  
Beetroot salad, homemade apricot  
relish

"Burren" cold smoked salmon  
Red onion and capers horseradish  
chantilly cream

Spring vegetable salad  
Organic st. tola cheese roasted hazelnut  
dressing

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(V) Vegetarian option

### Main Courses

Slow roast belly of pork  
Clonakilty black pudding mash, spring  
green cabbage, apple butter

Seared seabream  
With creamed leeks and chorizo

Grilled breast of free-range chicken  
With a thyme and citrus marinade,  
mashed potatoes, chicken gravy

Dry aged 8oz rib eye steak  
With roasted portobello mushrooms,  
vine plum tomato and peppercorn  
sauce

Tomato and parmesan polenta  
With soft Irish cheese, grilled vegetable  
and sauce vierge

### Puds

Traditional crème brûlée  
With tahitian vanilla and an almond  
cream

"Wilde tiramisu"  
Espresso and walnut sorbet

Warm chocolate fondant  
Vanilla ice cream

Caramelised lime and orange tart  
With a passion fruit and yoghurt sorbet

Euro 25 for 2 courses  
Euro 30 for 3 courses