

2 courses €29.50 per person / 3 courses €34.50 per person

Available Tuesday to Saturday 6pm to 9pm. Restaurant menu available for the entire table only

STARTERS

Thyme and Rosscarbery Honey Whipped Goats Cheese

Pickled seasonal root vegetables, flax seed cracker, apple, brown butter dressing, crab apple jelly

Oxtail

Oxtail Soup, tortellini, pickled chanterelles, mustard seeds and cress

Classic Irish Venison Terrine

Coffee crusted loin, pistachios, pear and saffron chutney, celeriac puree, penny loaf

Woodcock Smokery Smoked Tuna

Spelt, onion and thyme stuffed squid, buttermilk and Jerusalem artichoke velouté, parsley oil

MAINS

Beef and Ale

Scotch fillet & treacle braised brisket, garlic polenta chip, savoy cabbage, wild mushroom, smoked beetroot

Poached Union Hall Cod

Potato and Rosscarbery chorizo terrine, parsnip and vanilla puree, chard, lobster oil

Marinated Lamp Rump

Pearl couscous cake, harissa spiced turnip, sprouting broccoli, preserved lemon strained yoghurt

Atlantic Scallops (supplement €4.00)

Hazelnut and parmesan crust, salt baked celeriac, glazed salsify, nasturtium oil

Roasted Polenta Cake

Sprouting broccoli, salt baked celeriac, wild mushroom, glazed salsify, nasturtium oil

Sides (supplement €3.50)

New potatoes with seaweed butter / Endive salad with pear chutney and candied walnuts / Slow braised coco beans / Seasonal vegetable

DESSERTS

Orange and Sultana Pudding

Rum crème anglaise, orange praline, salted caramel ice cream

Beetroot and Stout Cake

Malt crème diplomat, stout and vanilla ice cream, malt honeycomb

Lemon and Lavender Crème Brulée

Lavender shortbread, candied lemon, raspberry sauce

West Cork Cheese Board (supplement € 3.00)

Vintage Carbery cheddar, Gubbeen, Milleen's, beetroot house chutney, sourdough crackers