

SAMPLE LUNCH B

Chef De Cuisine Derry Clarke - Head Chef James Sheridan

1 Course €30

2 Course €43

3 Course €55

Ballymore Organics Bread
House Sourdough, Guinness Stout Bread, Glenallen Farmhouse Butter
Selection of snacks

Starters

Cured Clare Island Salmon, Citrus Salad, Orange and Cardamom Dressing
Duck Liver Parfait, Cherries, Candied Walnuts, Apple, Brioche
New season asparagus, morels, wild garlic pesto, soft hens egg
Caramelized Cauliflower soup, aged cheddar beignet

Mains

Rump of new season spring lamb, aubergine and anchovy, pomme boulangère, confit tomato
Confit Atlantic Cod, girolles and broad bean fricassee, morel sauce
Shallot tarte tan, confit onion compote, herb salad, aged balsamic
Sirloin of Gilligans farm beef, horseradish and shallot compote, hen of the woods, mushroom ketchup, truffle pomme puree

Seasonal Vegetables, New Potatoes

Desserts

Valrhona chocolate and orange mousse, praline ice cream
Apple tarte tan, salt caramel, pecans, vanilla ice cream
Rhubarb and custard tart
Selection of Irish cheese, pickled grapes, apple butter, crackers