

## SAMPLE LUNCH B

**1 Course €30**

**2 Course €43**

**3 Course €55**

**Chef de Cuisine Derry Clarke – Head Chef James Sheridan**

House Sourdough and Guinness Breads, Glenilen Butter

### **Small Plates**

Duck Liver Parfait, Brioche, Smoked Duck Ham, Preserved Cherries

Fillet of Red Mullet, Asparagus Wild Garlic, Langoustine Bisque

Artichoke & Summer Truffle Tart, Green Beans, Goats Cheese Mousse (V)

### **Mains**

Pan Fried Hake, Truffle Linguini, Asparagus, Langoustine Bisque

Lamb Rump with Girolles, Wild Garlic, Spätzle, Lamb Tomato Jus

10oz Gilligan's Farm Sirloin, Truffle Pomme Puree, Smoked Short Rib Bourguignon Sauce

Roast Grelote Onion, Potato Shallot Hash, Hen of the Woods, Roast Garlic Emulsion (V)

### **Dessert**

Salted Caramel Tart, Salted Caramel Ice Cream, Milk Foam

Dessert Du Jour

Selection Of Irish Cheese, Pickled Grapes, Apple Butter