

SAMPLE LUNCH B

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