

# Table d'Hôte

**Lunch - £26 for 3 courses or £22 for 2 courses**

**Dinner £30 for 3 courses or £26 for 2 courses**

## Starters

### **Smoked New England Seafood Chowder**

*with dressed Bangor Bay crab, rouille and crouton*

### **Roast Bone Marrow**

*with Wexford Chanterelles, crispy pickled shallot rings,  
hay baked celeriac puree and marrow jus*

### **Beetroot Carpaccio (V)**

*with Fivemiletown goats' cheese crème, beetroot puree, buttermilk soda crouton,  
toasted pine nuts, praline and basil oil*

## Main Courses

### **Local Fishmarket Selection**

### **Duo of Local Irish Partridge**

*Sous vide breast and crispy confit leg  
with ricotta gnocchi, fricassée of sprouts, chestnuts & Alsace bacon,  
honey glazed parsnip and puree with light chicken jus*

### **Wexford Chanterelle Risotto (V)**

*with parmesan shavings, chive dust, chanterelle meringue shard  
and truffle bubbles*

### **Side Orders all £3.95**

*Helen's Bay Organic Garden salad, hand cut triple cooked chips,  
Iona Farm vegetables with citrus butter*

## Desserts

### **Armagh Apple Crumble**

*with sous vide cinnamon apples with crème Anglaise espuma and citrus crumble*

### **Neary Nogs' Chocolate**

*São Tomé and Hispaniola Corillo bean marquise  
with fresh & poached Irish raspberries, pistachio praline, home-made bitter chocolate sorbet and coriander*

### **Irish Cheese Slate**

*artisan cheese selection with pickled grapes, celery, homemade crackers and chutney*

*available Lunch & Dinner every Wednesday, Thursday, Friday and Saturday Lunch*

*Our kitchen uses many ingredients, some of which you may be allergic to. We are more than happy to discuss your menu and, where possible, offer dishes that are free from your particular allergen (although there may be traces in the kitchen). Please talk to your waiter when ordering. NOTE: Descriptions of dishes DO NOT include all ingredients.*