

Starters

Dunmore East Creamy Seafood Chowder

Fresh Salmon, Smoked Haddock and Mussels, Parsley, Mini Blaa, Treacle Bread and Irish Creamery Butter (GFA) 1,4,7,14

4 Woodstown Bay Oysters

Served on a bed of Crushed Ice with a squeeze of Lemon and Tabasco Sauce (GF) 1,14

Beetroot & Ardsallagh Goat's Cheese

Organic Beetroot and Soft Irish Goat's Cheese, Candied Pecan, Truffle Honey, Pistachio Crumb (GFA/V) 1,7,8

Duncannon Smokehouse Salmon

Baby Leaves, Cucumber, Baby Capers and Lemon (GFA) 1,4

Crispy Chicken Wings

"Franks" Hot Sauce or BBQ Spiced Chicken Wings, Cashel Blue Cheese Dip, Celery Leaf (GF) 1,7,9,10

Mains

Slow Roast Short Rib of Mark Williams Irish Beef

Creamed Potatoes, Tenderstem Broccoli, Red Wine Reduction, Crispy Onions (GF)

Chargrilled Sirloin of Beef (€5 supplement)

Mark Williams Aged Irish Beef, Chargrilled to your liking, Served with Beer Battered Onion Rings, House Cut Chunky Chips and Your Choice of Pepper or Madeira Sauce (GFA)

Pot Roast Supreme of Irish Chicken

Served with Creamed Leeks, Creamy Mash, Madeira Jus (GF) 7,12

Dunmore East Catch of the Day

Served with Saffron & Butter Sauce, Medley of Vegetables, Creamy Mash Potato (GFA) 1,4,7,14

Traditional Irish Bacon & Cabbage

Creamy Mash, Green Cabbage, Fresh Parsley and Bacon Cream (GFA) 1,7

Fresh Dunmore East Mussels & Chips

Fresh Mussels in White Wine and Garlic Cream, Parsley and Lemon, Hand Cut Chips (GFA) 1,7,14

Fresh Macaroni

Sautéed Wild Forest Mushroom, Shaved Parmesan, Baby Leaf Spinach and Toasted Pine Nuts (V) 1,7,8

Desserts

Waterford Blaa 'Pain Perdue'

Caramelised Granny Smith Apples, Vanilla, Bean Ice Cream, Spiced Apple Syrup 1,7

Lemon Posset

Crème Chantilly, Raspberries, Meringue (GF) 3,7

Muldoon's and Vanilla Crème Brulée (GF)

Deconstructed Vanilla Cheesecake

Biscuit Crumb, Berry Compote 3,7,12

Smashed Bitter Chocolate and Walnut Brownie

Muldoon's Chocolate Sauce with Vanilla Bean Ice Cream (GFA) 1,7,8