

# **COCKTAILS**

#### Amber Martini

Tanqueray Gin, Dry Vermouth, Apricot Brandy, Orange Twist €19.00

#### Midnight Blossom

Prosecco, Cherry Brandy, Cherry Syrup €20.00

#### Frosted Kiss

Malibu, Vanilla Vodka, Vanilla Syrup, Coconut Cream, Sprite €19.00

### Cherry Duchess

Hendrick's Gin, Lychee Liqueur, Lime Juice, Cherry Syrup, Egg White €19.00

#### Golden Dream

Dark Rum, Kahlúa, Pumpkin Syrup, White Chocolate Liqueur, Fresh Cream €20.00

#### New Fashioned

Rosemary infused ShortCross Gin, Orange
Bitters, Fig Syrup
€20.00

# **SNACKS**

Beetroot Tahini, Virgin Olive Oil, Hazelnuts

Rillette of the Day

€5.00 Each

Lucques Olives, Estate Herbs

# **STARTERS**

#### Soup of the Day

Guinness & Estate Honey Soda Bread €14.50

## St Tola Goat's Cheese Croquette

Butternut Squash, Rocket Pesto €15.00

## Cashel Blue Cheese Salad

Estate Spinach & Rocket, Apple, Walnut, Red Onion, Balsamic Dressing €16.50

## Beef Bobotie Spring Roll

Mrs Ball's Peach & Apricot Chutney,
Pickled Vegetables
€16.50

## Confit Duck Leg Terrine

Crispy Skin, Estate Pickles, Crouton, Mushroom, Soy and Honey Dressing €16.50

## Connemara Oysters

*Dill Oil, Celery, Cucumber* €24.00

### Burren House Smoked Salmon

Cucumber, Fennel, Estate Buttermilk €17.50

#### Connemara Crab

Brown Crab Butter, Brioche, Land Cress,
Pickled Vegetables
€19.00

# **MAINS**

## Ring's Farm Half Péri Péri Organic Chicken From The Rotisserie

Mrs Tollman's Broccoli Slaw, Fries, Péri Péri Sauce €34.00

## Dukkah Crusted Goatsbridge Rainbow Trout

Mash, Estate Baby Turnip, Herb Beurre Blanc, Trout Caviar €33.50

## Crispy Mushroom Polenta

*Jerusalem Artichoke, Sautéed Greens* €32.00

# Catch of the Day €36.50

### Langoustine & Prawn Risotto

Pernod, Peas, Bisque Sauce €58.00

## Grilled Black Sole

Almond Brown Butter, Sautéed Greens, Baby Potatoes Market Price/kg

# Martin Jennings Aged Beef Rib Eye

Jameson & Onion Jam,
Triple Cooked Chips, Land Cress,
Peppercorn, Garlic Butter or Red Wine Jus
€50.00

## Slow Cooked Venison

Jerusalem Artichoke, Oyster Mushroom
Jus
€39.50

# SIDES

Sautéed Greens, Almond Butter Broccoli, Chilli & Lemon Oil Mixed Leaves, Garden Pickle, Rocket Roasted Butternut Squash, Smoked Bacon Skinny Fries Mash Potato, Crispy Onion, Dozio Cheese

€7.00 Each

Denotes a favorite signature dish of Bea Tollman, our Founder and President