



TO START

Feta & Garden Beetroot Tartlet
Estate Rocket – Heritage Tomato – Pine Nut
€14.50

Soup of The Day
Guinness & Treacle Soda Bread
€13.50

Niçoise Salad
*Green Beans – Olive – Cucumber – Tomato – Jospier Grilled Baby Potatoes – Egg – Radish –
Cos*
€13.50

TO FOLLOW

Crispy Basil Polenta
Courgette – Aubergine – Pepper – Tomato – Mozzarella – Velvet Cloud Yoghurt Dressing

Saffron Pappardelle
Pea – Asparagus – Samphire – Garlic – Lemon & Estate Chilli Cream

Parmesan & Mint Gnocchi
Pea & Broad Bean Fricassée – Parmesan Shavings

Please note all ingredients may contain allergens, however we always aim to accommodate all dietary requirements.

*Please inform your server if you have any queries about the menu.
Executive Head Chef: Liam Finnegan / Head Chef: Amélie Le Guennec*