



Dinner Menu

STARTERS

Soup of the Day
homemade guinness
brown bread
7, 9 (Brown Bread 1w, 3, 7)

Hardiman Seafood
Chowder
smoked, fresh fish & mixed
shellfish, guinness brown bread
2, 4, 7, 9, 14 (Brown Bread 1w, 3, 7)

Slow Braised Pork Belly
black pudding crumb,
honey roast cashew,
apple soup, port jus
8, 9, 10, 12

Tender Stem Broccoli
kale, buckwheat, sweet potato,
cashew nuts, chilli, garlic, lime
6, 8, 10

Poached Prawns
watermelon, serrano
crisp, pumpkin seed,
peach puree, summer
leaves, grapefruit dressing
2, 6

MAINS

Guinness Braised
Jacobs Ladder
Short Rib Of Beef
smoked parsnip purée,
horseradish mash, button
mushroom, pearl onion jus.
3, 6, 7, 9, 12

Grilled Spatchcock
Chicken
sweetcorn, wild mushroom,
maple glazed gunciale
3, 12
allow 20 mins to cook

Seared Seabass Fillet
sauteed greens, japanese
mushroom broth
4, 6, 7, 11

Fresh Grilled Seatrout
glass noodles, cavolo nero,
lime leaves, ginger, coriander,
chilli, coconut sauce
2, 4, 6, 7, 12

Spaghettoni
semi dried tomato, spinach,
garlic, chilli, parmesan,
pine nuts, rocket, herbs
1w, 8

DESSERTS

Granny Smith Apple
Cheesecake
mascarpone cream, apple cider
sorbet, sea salt caramel sauce
1, 3, 7

Chocolate
& Raspberry Delight
tuille, honeycomb, popcorn,
raspberry sorbet
1, 3, 7

Baileys & White
Chocolate Mousse
mocha coffee ice cream
1, 3, 7

Yogurt & Vanilla Panna Cotta
poached berries,
langue de chat biscuit
1, 3, 7

2 COURSE €39 / 3 COURSE €48

ALLERGENS

V Vegan **1** Cereal Containing Gluten (i.e. Wheat, Rye, Barley, Oats) **2** Crustaceans (i.e. Crab, Prawns) **3** Eggs **4** Fish **5** Peanuts **6** Soy-beans
7 Milk **8** Nuts **9** Celery **10** Mustard **11** Sesame Seeds **12** Sulphur Dioxide & Sulphites **13** Lupin **14** Molluscs (i.e. Mussels, Oysters & Scallops)