OYSTER ROOM

TABLE D'HÔTEL

STARTER

Soup of the Day
Homemade Guinness brown bread
1a, 7, 9, 12

Five Spice & Hoisin Sauce Marinated Pork Belly
Cauliflower puree, wilted zucchini ribbons with truffle & lime
1a, 3, 6, 7, 9, 11, 12

Pulled Beef Croquette
Salad mesclun, lovage aioli & balsamic trickle
1a, 3, 6, 7, 9, 10, 11

Beetroot & Goats Cheese Mousse
Baby beetroot with creamy goat cheese, candied walnuts, citrus dust & micro cress
7, 8c, 12

MAIN COURSES

All our beef is 100% Irish matured for 28 days. While the rib steak is a slightly fatter beef cut, giving you tenderness and more flavour.

8oz Grilled Rib Eye Steak
Portabello mushroom, marinated vine cherry tomatoes, rustic fries & three peppercorn sauce
1a, 6, 7, 9, 10, 12
Supplement €15

Confit Of Duck Leg
With sweet potato, asparagus and orange perfumed gravy
1a, 4, 7, 9, 10, 12, 14

Pan Fried Supreme of Chicken
Chickpea, chorizo & prunes ragout and asparagus
1a, 7, 9, 12

Catch Of The Day
Ask your server
1a, 2, 3, 7, 10, 12, 14

Black Wild Rice Pilaf Stuffed Pepper
With cherry sundried tomato garlic sauce
9, 12

DESSERTS

72% Dark Chocolate & Orange Cheesecake
With chocolate sauce & opera chocolate ice cream
1a, 3, 7, 8a

Warm Apple & Rhubarb Crumble Tart
With vanilla ice cream
1a, 3, 7, 8a

Winter Berries Pavlova
With vanilla ice cream & crème anglaise
1a, 3, 7, 8a

Selection of Ice Cream
Vanilla, strawberry & chocolate ice cream
1a, 3, 7

€49 PP

1 cereals containing gluten, **1a** wheat, **1b** rye, **1c** barley, **1d** oats, **2** crustaceans, **3** eggs, **4** fish, **5** peanuts, **6** soya, 7 milk, 8 nuts, **8a** almond, **8b** hazelnut, 8c walnuts, **8d** cashews, **8e** pecan nuts, **8f** brazil, **8g** pistachio, **8h** macadamia, **8i** pine nuts, **9** celery,10 mustard, **11** sesame seeds, **12** sulphur dioxide and sulphites, **13** lupin, **14** mollusc