

RESTAURANT À LA CARTE

STARTERS

SOUP OF THE DAY | 8.00
SERVED WITH SELECTION OF BREADS (G, M, C)

MOONCOIN BEETROOT | 10.00
ST. TOLA'S GOATS CHEESE MOUSSE, BLACK SESAME
TUILLE, PICKLED WALNUTS (SU, M, SE)

TIAN OF DUNANY CRAB & CUCUMBER GAZPACHO | 13.00
CELERIAC, COMPRESSED APPLE, DILL CREME FRAICHE, LEMON CURD, SQUID INK TUILLE.
(CR, MO, M, G, C, E)

BEEF CARPACCIO | 12.00
NEWGRANGE RAPESEED OIL, PANKO CAPERS, HORSERADISH AIOLI.
(G, E, MU)

CHICKEN LIVER PARFAIT | 10.00
PORT JELLY, TOASTED ALMONDS, ORANGE & COINTREAU GEL & CROSTINI
(G, M, S, N)

OLIVE PORK BELLY | 10.00
PRESSED BELLY OF PORK, BRAISED RED CABBAGE, APPLE TEXTURES & PORT JUS.
(M, S)

MAIN COURSE

SKEGHANORE DUCK BREAST | 24.00
SKEGHANORE DUCK, WINTER PUMPKIN, BLACK KALE, [EARL BARLEY, PRESSED DUCK LEG,
BLACKBERRY JUS (G, SU, CE)

CHICKEN BALLOTINE | 21.00
FILLED WITH A SWEET APRICOT & BLACK PUDDING FARCE, POMMES ANNA, MINT PEA PUREE
WITH IONA FARM BABY CARROTS & JUS (G, S, M)

ARD MHÁCHA MUSHROOM RISOTTO | 16.00
BABY SPINACH, GARLIC HERB BUTTER & PARMESAN (SU, M, D)

SLOW COOKED LAMB SHANK | 23.00
SAUTEED BABY POTATOES, BALLYMAKENNY BROCCOLI HEARTS IN DRUMMOND
HOUSE GARLIC BUTTER & LAMB JUS (M, C, S)

10OZ SIRLOIN | 28.00/ 8OZ FILLET OF IRISH HEREFORD BEEF | 32.00
NUTMEG POTATO ROSTI, SPINACH, CARAMELIZED SHALLOTS, TENDER STEM BROCCOLI,
ARD MHACHA MUSHROOM & PORT JUS (S, M, E)

CATCH OF THE DAY
PLEASE SEE SERVER FOR DETAILS (PLEASE SEE SERVER FOR ALLERGENS)

SIDES €5 EACH

TOWNHOUSE SALAD (S)
PORTION OF CHIPS (G)
SEASONAL VEGETABLES (M)
CREAMY MASH POTATO (M)
ARD MHACHA MUSHROOMS WITH PARMESAN (M)
HOMEMADE BREADS (G, M)
2 SLICES €2 / 5 SLICES €4

ALLERGENS: (G) GLUTEN (M) MILK (E) EGGS ((F) FISH (C) CELERY (MU) MUSTARD (MO) MOLLUSCS
(S) SULPHITES (CR) CRUSTACEANS (L) LUPIN (N) NUTS (PN) PEANUTS (SE) SESAME (SO) SOYBEANS