

# VALENTINE'S DAY MENU 2025

€50 PER PERSON



## STARTER

### Carlingford Oysters

shallot vinaigrette  
(sulfur dioxide, mollusc)

### Goat's Cheese Spring Roll

fig relish  
(wheat, milk, sulfur dioxide, pinenuts)

### Chicken Satay

vermicelli noodles, pickled daikon  
(wheat, milk, sulfur dioxide, pinenuts)

### Soup of the Day

chive cream  
(celery)

## MAINS

### 10oz Sirloin (€6 supplement)

garlic potatoes, cherry tomatoes, peppercorn sauce  
(milk, sulfur dioxide, celery)

### Roast Breast of Chicken

fondant potato, black pudding, savoy cabbage, red wine jus  
(wheat, milk, sulfur dioxide, celery)

### Pan Fried Cod

herb crust, parsnip puree, roast carrot, butter sauce  
(wheat, milk, sulfur dioxide, fish)

### Pan Fried Potato Gnocchi

wild mushrooms, rocket, parmesan  
(wheat, milk)

## DESSERTS

### Sea-Salted Caramel Tart

vanilla ice-cream  
(wheat, milk, egg)

### Passionfruit Mousse

mango and coconut  
(wheat, milk, egg)

### Cheese Board

selection of irish cheeses  
(wheat, milk, celery)

## TEAS AND COFFEES