



# *mother's day*

## MENU

*Roasted Root Vegetable Soup # 2, 3, 8,  
Arklow Bay Wheat Brown Soda # 1(W)(O), 8, 13*

*Creamy Chicken, Smoked Bacon & Thyme Leek Bouchee  
Balsamic Glaze, Lambs Lettuce # 1(W), 2, 8, 13*

*Irish Oak Smoked Salmon  
Crème Fraiche, Sesame Wakame, Pickled Red Onion, Sumac # 2, 4, 8, 12*

*Whipped Goats Cheese  
Arklow Bay Pear & Apricot Chutney, Brioche Crumb, Pickled Walnut, Watercress  
# 1(W), 2, 8, 9(W), 13*

*Carpaccio of Beef Bresaola  
Truffle Aioli, 24 Month Aged Parmesan, Pickled Red Onion, Balsamic, Herb  
Salad # 2, 5, 8, 13*

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*12 Hour Pot Roasted Feather Blade of Irish Beef  
Creamy Rooster Mash, Yorkshire Pudding, Bourguignon Sauce, Watercress  
# 1(W), 2, 3, 8, 10, 13*

*Slow Roasted Breast of Turkey & Baked Ham  
Fondant, Fresh Herb Stuffing, Cranberry & Orange Relish,  
Turkey Gravy # 1(W), 2, 3, 8, 10*

*Grilled Darne of Irish Salmon  
Champ, Baby Spinach, Leeks, White Wine Cream # 2, 8, 12*

*Slow Cooked Leg of Chicken 'COQ AU VIN'  
Creamy Rooster Mash, Shallot, Wild Mushrooms, Streaky Bacon, Tarragon Jus  
# 2, 3, 8*

*Ravioli of Roasted Butternut Squash  
Leeks, Spinach, Roasted Squash, Sage Brown Butter Sauce,  
24 Month Aged Parmesan # 1(W), 2, 10*





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MENU

*Susans Fresh Baked Deep Apple Pie*  
*Brown Sugar Oat Crumble, Custard, Vanilla Ice Cream*  
# 1(W), 8, 13

*Sticky Toffee Pudding*  
*Butterscotch Sauce, Toffee Powder, Salted Caramel Ice Cream*  
# 1(W), 8, 13

*Baileys & Malteser Cheesecake*  
*70% Dark Chocolate Sauce, Crème Chantilly, Chocolate Soil*  
# 1(W), 8, 13

*Selection of Artisan Ice Creams*  
*Vanilla, Salted Caramel, Raspberry Sorbet, Chocolate Soil. Chocolate Sauce*  
# 1(W), 8, 13

*The Arklow Bay's Cheese Plate*  
*Selection of Irish Artisan Farmhouse Cheese*  
*Homemade Oaties, Grapes, Arklow Bay Relish, Celery, Red Onion,*  
*Roasted Walnuts # 1(W)(O), 2, 3, 5, 8, 9(W), 13*  
€3.00 SUPPLEMENT

*Freshly brewed Tea and Coffee*

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€32 FOR 2 COURSES

€35 FOR 3 COURSES

