

## DINNER MENU

Crisp panko crumbed button mushrooms, pickled shallot salad, black garlic aioli

Oak smoked Donegal salmon, horseradish crème fraiche, caper,  
tomato citrus salsa **GF**

Grilled goats cheese de chevre, sundried tomato pesto, aubergine crisps, mesclun leaves  
**GF**

**ALL STARTERS SERVED WITH HOME BAKED WHEATEN BREAD AND IRISH BUTTER**

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Ballontine of Glin Valley chicken breast, wrapped in maple cured bacon, onion & herb  
stuffing, truffle oil, red wine thyme jus

Roast Greencastle hake fillet, Atlantic shrimps, brown butter, lemon, baby caper, soft herbs  
**GF**

Irish Hereford dry aged sirloin steak, confit herb vine tomato, beef bone gravy  
sauce béarnaise **GF**  
**(£4 supplement)**

Pan roast escalope of Donegal oak smoked salmon, red caviar, cucumber solferino,  
noilly prat, tarragon buerre blanc **GF**

Crisp breast of Silver Hill duck (served pink) pickled pearl onions, rosemary, jus of cassis **GF**

**ALL MAIN DISHES SERVED WITH CHEFS CHOICE OF SEASONAL VEGETABLES AND YOUR CHOICE OF  
BUTTERY MASH OR CHIPS**

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Apple, apricot and blackberry sponge pudding, custard, vanilla ice cream

Warm pecan and caramel chocolate brownie, minted ice cream

Trio of Glenown Dairy ice-cream, chopped nuts, seasonal berries **GF**

**2 course £32 3 course £36**

**GF = GLUTEN FREE**

***Food allergies and intolerances:*** Please make us aware of any food allergies/intolerances