

FAWN

STARTERS

Mozzarella Salad ⁽⁷⁾

Heirloom Tomato, Aged Balsamic, Basil

Grilled Prawns ^(4,8)

Romesco Sauce, Shaved Fennel, Smoked Almonds

Wild Mushroom Vol-Au-Vent ^(1,3,7,12)

Crispy Egg, Chicken Sauce

Ham Hock & Black Pudding Croquette ^(3,7,9,10,11,12)

Piccalilli Garden Veg, Tarragon Mayo

MAINS

Lobster Ravioli ^(1,3,4,7,9)

Delica Pumpkins, Bisque

Jerusalem Artichoke Risotto ^(7,12)

Black Trompettes, Parmesan Chesse

Pan-Roasted Hake ^(4,12,14)

Pressed Potatoes, Bacon, Roast Cauliflower, Smoked Clams Butter

Manor Farm Chicken Supreme ^(7,9,12)

Sweet Potato Gratin, Creamy Cavolonero, Red Wine Jus

John Stone 10oz Ribeye Steak (€10 supplement) ^(7,9,12)

Caramelised Onion, Sautéed Spinach, Mash Potatoes, Pepper Sauce

DESSERTS

Rhubarb Crème Brûlée & Vanilla Ice Cream ^(1,3,5,7)

Banana Fritters ^(1,3,5,7)

Orea Cookies Crumb, Salt & Caramel Ice Cream

Coconut Panacotta ^(1,3,5,7)

Raspberry Sorbet

Drinks are not included. Service charge of 12.5% will be added to groups of 6 or more.

All our ingredients are locally sourced where possible and we use only the freshest meat: Beef - John Stone Beef, Lamb - Slaney Valley (Irish Farm), Fish - Wrights of Marino (Local Supplier).

Allergen Information: 1-Cereals containing gluten, 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soybeans, 7-Milk, 8-Nuts, 9-Celery, 10-Mustard, 11-Sesame Seeds, 12-Sulphur Dioxide & Sulphates, 13-

Lupins, 14-Molluscs. All our beef & meat is Irish. Allergens for soup will change every week.