

MOTHER'S DAY LUNCH MENU €55.00 PER PERSON

STARTERS

Cream of White Onion and Lemon Thyme Soup Beurre noisette, brioche and gruyère croutons (1A, 3, 7)

Ardsallagh Goat's Cheese Mousse Pickled beetroot, candied walnuts, poached pear, garden cress (7, 8C, 10, 12)

> Heirloom Tomato Salad Whipped ricotta, wasabi, focaccia crisp, basil oil (1A, 7)

> > Aged Parmesan and Nigella Seed Arancini Truffle Aioli (1A, 3, 7, 12)

Whiskey Cured Goatsbridge Trout Lightly smoked, pickled fennel, chive emulsion, trout caviar (4, 7, 10, 12)

MAINS

Roast Rump of Kilkenny Beef Traditional accompaniments, Yorkshire pudding, bone marrow gravy (1A, 3, 7, 10, 12)

Slow Cooked Black Angus Short Rib on the Bone Brown butter hollandaise, charred tenderstem broccoli, rosti potato (3, 7, 10, 12)

Glin Valley Chicken Supreme Fricassee of smoked bacon, peas, broad beans, gem lettuce hearts (7, 10, 12)

> **Fillet Of Kilmore Quay Plaice** Spinach, fennel, girolles, wild garlic (4, 7, 12)

Risotto of Orzo Pasta Romesco sauce, St Tola's feta cheese, black olive tapenade (1A, 7, 8A, 12)

DESSERTS

Traditional Bread and Butter Pudding Pernod Anglaise, caramelised pear purée (1A, 3, 7, 12)

> Vanilla Crème Brulée Palmier biscuit, pastry cream (1A, 3, 7)

The Hound Pavlova Yuzu curd, passion fruit and mango, crème chantilly (3, 7)

Selection of Scúp Gelato Ice Cream and Sorbets (3, 7)

Selection of Artisan Cheeses, Sheridans Crackers, Grapes and Chutney Triple Rose Ballylisk, Cashel Blue Vintage Cheddar, Durrus (1A, 7, 9, 10, 11, 12)

Please let your server know if you have an allergy to any food even if it is not contained in the dish. Allergens: (1) Gluten (A = Wheat, B = Rye, C = Barley, D = Oats) (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts (6) Soybeans (7) Milk (8) Nuts (A = Almonds, B = hazelnuts, C = walnuts, D = cashews, E = pecan nuts, F = brazil nuts, G = pistachio nuts, H = macadamia/Queensland nut), I = chestnuts, (9) Celery, (10) Mustard, (11) Sesame Seeds, (12) Sulphites, (13) Lupin, (14) Molluscs

