

Maryborough Menu

Jerusalem Artichoke Velouté (v) 1/(w) 2/3/8/13

Coffee Cream, Caramelised Pumpkin Seeds, Sage Crisps, Smoked Oil, served with House Breads €8

Maryborough Seafood Chowder 1 (w) 2/3/8/12

Brunoise of Root Vegetables, Grilled Smoked Salmon, Dill and White Wine Cream €10.50

Seared West Cork Scallops 2/3/8/14

Smoked Onion Broth, Samphire, Pickled Trompette Mushroom € 12.95.

Confit Chicken Caesar Salad Croquette 1/2/3/4/5/8/13

Caesar Aioli, Baby Gem, Smoked Pancetta, Parmesan €12.95

Whole Roasted Quail 2/3/4/5/8

Stuffed with Glazed Fig and Chestnuts, Braised Red Cabbage Puree, Light Jus €13.50

Tom Durkin Spiced Irish Beef 2/3/5/8

Shaved Rockfield Sheep's Cheese, Compressed Melon, Lemon Pearls, Kumquat, Vermouth and Rosehip Reduction €13.50

Monkfish with Smoked Pancetta 2/3/5/8/12

Potato Fondant, Pea and Mint, Caperberries, Crème Fraiche and Smoked Eel Tartar Sauce €27.00

8oz Fillet of 100% Irish Angus Beef 2/5/8/13

Potato and Leek Terrine, Onion Textures, Tarragon Emulsion, Bone Marrow Jus €29.95

Butternut Squash Gnocchi (v) 1(w)/2/8

Sage Crisp, Brown Butter Infused with Verjus and Tonka Bean, Smoked Chestnut €16.95

Venison Loin 2/3/4/5/8

Glazed Turnip and Salsify, wilted Kale, Blackberry and Elderberry Puree, Port Wine Essence (served medium) €29.95

Indian Style Arancini 1/2/4/10 vegan

Kohlrabi and Butternut Slaw, Tikka Spiced Cashew Nuts, Light Coconut Curry Cream. €16.95

Ballotine of Sheehan's Free-Range Chicken 2/3/4/8

stuffed with Mild Mushroom Duxelle, fondant potatoes Carrot Puree, Glazed Shitake, Jus €24.50

Sides - €4.50 each

Fresh Market Vegetables Herb butter 2/3/8

Creamed potatoes 2/8

Chunky House Fries Maldon Sea Salt 1/2

Seasonal House Salad Maple and Mustard Dressing 2/5

Yogurt & Tonka Bean Pannacotta 1/2/8/9/11/13

Spiced Blackberry Compote, Ginger Crumb €8.50

"Black Forest" Chocolate Demi-Sphere 1/2/8/9/11/13

Cherry & Kirsch Coulis, Chocolate Soil €8.50

Apple & Raisin Sticky Toffee Pudding 1/2/8/9/11/13

Calvados Butterscotch, Salt Caramel Ice Cream €8.50

Iced White Chocolate Baileys Parfait, 1/2/8/13

Mocha Syrup, Chocolate Crumb €8.50

Selection of Local Artisan Cheese 1/2/8/9/11/13

Wicklow Bawn, Gubbeen, Cashel Blue, Tomato & Apricot Chutney, homemade Thyme Lavash & Water Crackers
€12.90

Allergens:

1=Gluten, 2=Sulphur Dioxide, 3=Celery, 4= Sesame Seeds, 5= Mustard, 6= Crustaceans, 7= Lupin, 8=Milk, 9=Nuts, 10=Soy Beans,
11=Peanut, 12= Fish, 13=Eggs, 14=Molluscs