



À La Carte Menu

STARTERS

Smoked Trout & Salmon Cheesecake (allergens 1.3.4.5.8) Pickled vegetable, citrus aioli	€9.50
Pan Fried Scallops (allergens 1.5.8.10.14) Black apple paste, celeriac remalade, spicy peanut powder	€15.90
Tullyard 9 Hours Slow Cooked Pork Belly (allergens: 9) Black pudding cigar, wholegrain aioli, vanilla apple paste	€12.90
Boyne Valley Blue Goats Cheese Parfait (allergens: 1.5.7.8.11) Red Summer Berry Jus, Station House Salad	€11.50
“Le Caprice” of Duck Liver Foie Gras (allergens 1.3.8.11) Asparagus, balsamic jelly, watercress, blackberry & red wine jus, brioche	€13.00

Allergens key: 1-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& sulphites. 13-Lupin. 14-Mollusc



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MAIN COURSES

Tournedas Rossini (allergens: 1.3.7.9)		€35.00
Madeira sauce, Foie Gras, Fillet of Irish Beef, truffle, brioche		
“Bouillabaisse” (allergens: 4.9.12.14)		€28.00
A classic seafood stew with Clams, mussels, red mullet, cod & salmon		
Moroccan Inspired Lamb Shank (allergens 9)		€23.00
Tomatoes, spinach cous cous, bean casserole, harrissa		
Fillet of Seabass (allergens: 4.9.14)		€25.00
Cauliflower purée, yellow cauliflower dressing, red wine jus		
Linguini Pasta (allergens: 1.3)		€16.00
Natural ricotta cheese, garlic spinach, gluten & nut free pesto		
Tullyard Chicken Supreme (allergens: 9)		€24.00
Asparagus, baby courgettes, carrots, girolles sauce		
Cote de Boeuf (Tomahawk) (allergens: 9)	x 2	€90.00
Tomahawk steak, sauté onions, mushrooms & baby potatoes	x 1	€45.00
Black Sole Meunière (allergens: 4.7)		€35.00
Lemon drizzle, sauté baby potatoes & onions, beurre maître d'hotel, lemon zest		

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