



# À LA CARTE

## À LA CARTE MENU

### STARTERS

BLACK PUDDING ARANCINI <sup>SY/C/G/E/D/N</sup> €9.00  
Mushroom Ketchup, Crispy Bacon, Spiced Apple, Parmesan

ROASTED CARROT SOUP <sup>C/D/G/N</sup> €7.50  
Coriander Oil, Crispy Onion & Mixed Seed Granola

PRESSED TERRINE OF CHICKEN LEG LIVER PARFAIT <sup>MD/D/S/SY/G/E</sup>  
€10.50  
Pickled Mushroom, Onion Puree & Watercress

WHIPPED RICOTTA <sup>N/MD/SPH/D/G</sup> €8.50  
Orange, Radicchio, Walnut, Croutons

SELECTION OF BREADS <sup>G/E/D/N</sup> €6.00  
Olive Tapenade, Hummus (Serves Two)

DUNCANNON SMOKED SALMON <sup>SPH/F/D/N/MO</sup> €9.00  
Apple, Beetroot, Watercress, Hazlenut

ALLERGENS:  
C—CELERY,  
CR—CRUSTACEAN,  
D—DAIRY,  
E—EGGS,  
F—FISH,  
G—GLUTEN,  
L—LUPIN,  
MD—MUSTARD,  
MO—MOLLUSCS,  
N—NUTS,  
P—PEANUT,  
S—SESAME,  
SF—SHELL FISH,  
SY—SOY,  
SPH—SULPHITES

Although, many menu items are made with Gluten-Free ingredients, we are not a Gluten-Free facility. We therefore cannot ensure cross contamination will never occur. Our production facility has processes in place to minimize cross contamination. However we cannot guarantee that cross contamination will not occur.

As an Approved Member of Good Food Ireland, Executive Chef Ken Harker shares the philosophy of prioritising the core indigenous ingredients of Irish cuisine supporting Irish farmers, food producers and fishermen.



All our Beef & Chicken served are of Irish Origin



## MAINS

- SIRLOIN OF IRISH BEEF <sup>SPH/C/D</sup> €29.95  
Fondant Potato, Charred Onion, Mushroom Duxelle, Port & Madeira Jus
- FILLET OF COD <sup>SPH/MO/CR/MD/F/D/C</sup> €27.50  
Mussels, Leeks, White Bean & Mustard
- SLOW ROAST PORK BELLY <sup>SPH/MD/D/C</sup> €26.00  
Inch House Black Pudding, Turnip & Apple, Date Puree
- ROAST CHICKEN SUPREME <sup>SPH/SY/C/MD/D</sup> €25.00  
Celeriac, Braised Shitaki Mushroom, Pearl Onion & Smoked Bacon
- WHOLE BAKED PLAICE SATAY <sup>N/P/MO/D/F/SPH/G</sup> €19.50  
Satay, Coriander, Charred Lime, Spiced Bombay, Potatoes
- WILD MUSHROOM & PEARL BARLEY RISOTTO <sup>C/MD/P/SPH/N/D/G</sup> €19.50  
Roast Onions, Toasted Hazelnuts & Watercress

## SIDES €4.00

- HOUSE FRIES <sup>SPH/N/E/D/F/SY/C</sup>  
Add Truffle Aioli (€1.50 Extra) A rich generour dressing to add luxury to your fries  
Add Parmesan Crust (€1.50 Extra) A generous serving of Aged Parmesan
- ROAST CARROTS <sup>D</sup>  
with Ginger Butter
- CRISPY SMASHED POTATO <sup>N/E/S/SY/C</sup>  
Deep Fried Potato Pieces with Warming Dip
- ROASTED BEETS <sup>SPH</sup>
- BABY POTATOES <sup>D</sup>  
Lemon & Herb Butter

## DESSERTS

- CHOCOLATE & ORANGE <sup>N/G/D/E</sup> €8.00  
Orange Sorbet, Orange Cream, Chocolate Mousse, Chocolate Glaze
- APPLE TARTE TATIN <sup>E/G/N/D</sup> €7.00  
Duck Egg Custard, Vanilla Ice Cream
- CEREAL PANNACOTTA <sup>D/N</sup> €8.00  
Fresh Mango, Puffed Rice, Pecan Nuts
- MOUNT JULIET TRIO OF CHEESE <sup>E/D/N/S/SY/C/MD/G</sup> €9.00  
Grape Chutney & Homemade Crackers
- SELECTION OF ICE CREAM €7.00  
Please ask your Server
- BLACKBERRIES & PEAR <sup>D/E/N/G</sup> €8.00  
Blackberry Mousse, Pear Sorbet, Peppercorn Shortbread