

Sample Lunch Menu March 2026

Portabello Mushroom Soup with Thyme Gremolata

Shellfish Arancini with Pickled Ginger Aioli

Ballymaloe Farm Pork & Apricot Terrine with Mostarda, Toast

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Pan Fried Ballycotton Fish, Saffron, Vermouth Sauce & Braised Garden Leeks

Braised Short Rib of Beef, Horseradish Crème Fraîche, Confit Onion & Garden Kale

Roast Caherbeg Free Range Bacon, Fennel Jus, Pancetta Stuffing & Sautéed Wild Garlic

Vegetarian Dish of the Day

Roast Root Vegetables & Potatoes

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Pistachio Meringue with New Season Rhubarb & Vanilla Ice Cream

Twice Baked Chocolate Cake

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Herb Tea, Barry's Tea or Golden Bean Coffee

€50.00

Head Chef Dervilla O'Flynn

Served Monday to Saturday 12:30 to 14:00