



Starters

Marinated West Cork Olives w citrus & thyme 2,4a,6,7,9,12,13	5
Macroom Ricotta & Black Garlic Tart, beetroot, smoked almond, horizon farm leaves 1,4a,6,7,13	14
Pan Roasted Scallops w Gubeen chorizo butter, carrot puree, apple, dill 4d,7,8,13	18
Monkfish Satay w peanut sauce, crispy onions, charred lime, coriander 4a,12,13	16
Lamb Kofta Skewer w wild garlic yoghurt, fennel, mint, and chilli 4a,12,13	16

Mains

Market Fish w spring greens, pepper, carrot puree, shellfish bisque 2,6,7,8,12,13 GF	MP
Treacle braised wagyu beef cheek w root vegetables, bourguignon sauce 7,8,13 GF	29
Pork fillet w black pudding, smoked bacon, apple, crackling, jus 4a,4c,4d,7,8,13 GFA	28
Pearl Barley & Wild mushroom risotto w Coolea cheese, pumpkin, chilli oil 4a,4d,7,8,13 V	23

Desserts

Chocolate and salted caramel tart w blood orange, hazelnut gelato 1,4a,5c,13 V	10
Vanilla & citrus crème brulee w seasonal fruit & honeycomb 1,13	10
Yoghurt & Honey mousse w spiced apple compote, oat crumble 4c,13	10
Irish Cheese Board- 3 cheeses, Apple & ginger chutney, seasonal fruit, smoked almonds, sourdough, crackers 4a,4b,5a,9,13 V GFA	18

Sides

Seasonal Vegetables with hazelnut dressing, Coolea cheese 5c,7,13	6
Duck fat roasties with parmesan & sage 13	6
Horizon Farm salad with seeds & herbs 7	5
Fries with seaweed salt	5

