



Christmas

Menu

Snacks

Beef tartare tartlet, celeriac espuma

7

Treacle wheaten, salted butter

6

Trio of Carlingford oysters, classic bloody mary, migonette, garlic gratin

12

Starters

Hand dived scallops, brown butter Hollandaise, nutmeg, toasted hazlenuts

14

Mushroom parfait, toasted sourdough, pickled shallot rings

10

Ham hock terrine, mustard emulsion, capers, smoked apple chutney

10

Cured seatrout, horseradish & buttermilk cream, dill oil and cucumber

12

Braised Guinness ox cheek, parsnip puree, pickled apple & red cabbage remoulade

11

Mains

Smoked chicken, sweet potato gnocchi, crispy sage leaves, cider & bacon veloute

24

Roasted monkfish, chicken butter sauce, romanesco

27

Wild mushroom pie, truffle mash, sauce borderlaise

22

Estate venison, pomme puree, roasted shallots, venison fritter, jus

29

Pan roasted salmon, chive beurre blanc, mussels, trout roe, charred leek heart

25

Lisdergan 10 oz rump fillet, forest mushrooms, cafe de Paris butter

31

Christmas Fayre

Celeriac soup, white truffle oil 6

Turkey roulade, parma ham, duck fat roasties, roasted roots, local greens, cranberry sauce, proper gravy 25

Steam fruit sponge, brandy anglaise, milk ice-cream 9

2 courses 29

3 courses 35

To Share

Lisdergan chateaubriand for two 80

forest mushrooms, winter greens, 100 layer beef fat chips, cafe de Paris butter & pepper sauce

For the table

Honey roasted roots 6

Buttered local greens 6

Truffle & parmesan fries 6

Buttered champ 6

100 layer beef fat chips 7

Truffle mac & cheese, herb crumb 7