



RESTAURANT : BAR : CLUB

Graduation 2017

Homemade malted wheaten bread, sourdough, butter

Seasonal soup

Gracehill black pudding, rosemary cream, apple and celery, red wine and shallot vinaigrette

Risotto of summer vegetables, crème fraîche, basil, extra virgin olive oil

Marinated Drumbeg tomatoes, shallot, parmesan, balsamic

Foie gras and chicken liver parfait, apple and chilli jelly, toasted walnut and raisin bread

Mushroom crusted braised blade of beef, parsley purée, potato croquette, red wine and thyme

Crispy pork belly, cauliflower purée, potato gratin, cider soaked raisins

**Dry aged sirloin, hand cut chips, Madagascan green peppercorn sauce
(£5.75 surcharge)**

Roast fillet of hake, peas, lettuce, new potatoes

Roast Irish chicken, creamed potato, hisby cabbage, asparagus, roasting juices

Conchiglioni pasta, Drumbeg tomatoes, cumin, spinach, parmesan, Ligurian olive oil

(Selection of side orders included)

Valrhona chocolate slice, salted peanut butter ice cream

Elderflower and buttermilk panna cotta, local strawberries, jelly

Lemon posset, Alphonso mango, meringue, lemon balm

Vanilla ice cream, crushed honeycomb

Filter Coffee or Tea

£22.50 Lunch

£29.50 Dinner

Please inform your server if you suffer from any food allergies

Service is not included; however a discretionary 10% service charge will be added to parties of six or more