

**Artisan Menu.**  
**Sunday – Thursday. 7pm – 8pm.**  
**€37 per person.**

Smoked Haddock and pea risotto with a mustard veloute.

Organic Turnip and Carrot Soup finished with coconut milk.

Rigney's free range pork sausage with a cannellini bean, chorizo and pea salad, and tomato fondue.

\*\*\*\*\*

Char grilled Tipperary Angus T-Bone steak with roast garden parsnip and a shallot tart and rosemary jus.

Herb crusted hake with an aubergine and roast pepper ragout, salsa verde and slow roasted cherry tomatoes.

Oven roasted guinea fowl with wild mushroom, sauté spinach, pancetta and truffle veloute.

Selection of vegetables and potato.

\*\*\*\*\*

Warm, pressed, chocolate soufflé cake with brownie ice cream.

Glazed lemon tart with a berry couli and chocolate and vodka sorbet.

Selection of Newcastle West, Cahill's cheese with mustard seed orchard apples.

Tea/ Coffee.

\*\*\*\*\*