



## MUSTARD SEED

Feta



Cheese, barley and gin icecream, crumb  
artichoke, nasturtium, apricot jelly

Soup

Roast parsnip and caramelised onion

Veal



Smoked, tomato jam, caper vinaigrette,  
Guinness fingers, lemon

Mackerel



Smoked, ginger custard, pepper and saffron,  
lime espuma, ot cracker



Salad

Tossed leaves with tomato and chilli dressing

Sorbet

Rhubarb and blackcurrant



Lamb



Rump, belly, puy lentils, peas and mint, mustard  
jus

Cod



Consommé, sea weed, mushroom, prawn bisque,  
mussels and crab

Ravioli



Leek and parmesan, spinach, artichoke crisps,  
king oyster mushrooms

Chicken

Seared breast, lovage espuma, morels,  
asparagus, wild garlic jus.



Rhubarb



Crème fraiche mousse, sorbet and tuille

Cheese



Selection of Irish farmhouse cheese, homemade  
biscuits

Cheese Cake



Strawberry sorbet, oat and honey crumble  
passion fruit curd and mango compote.

Apple



Tempura batter, rosemary and sage cream and  
toffee sauce

4 Course Twilight Menu 6.30pm – 7.30pm **€ 49.00**

*Please note that all our dishes are prepared-to-order and may contain allergens.*