



## CHEF GARETH'S SET LUNCH

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2 COURSES €24

3 COURSES €28

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Soda Bread, Sourdough & Glenillen Butter

— STARTER —

**ELDERFLOWER CURED SEA TROUT** (V)

Crab Rilette, Sea Vegetable Salad, Croûton

**PORK TERRINE**

Crispy Breast, pickled Parsley Root, Parsley Sauce

— MAIN COURSE —

**ROASTED SALMON**

Wild Garlic Chowder, Tarragon Mayonnaise, pickled Salsify

**CORNFED CHICKEN** (V)

Sautéed Chard, Morels, Potato Broth

— DESSERT —

**CHOCOLATE STOUT CAKE**

Chocolate Mousse, Praline Ice-Cream

**WHITE MISO CRÈME CARAMEL**

Chia Pudding, Strawberry Sorbet

Tea & Coffee

Please inform your waiter if you have any dietary requirements or allergies. All prices are inclusive of VAT  
A discretionary service charge of 10% will be added to your bill for parties of 6 or more.

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