

ELEMENTS

■■■■■ BISTRO

Get Menu

STARTERS

HOMEMADE SOUP OF THE DAY (G, D, SY, CY)

With herb crouton garnish

BRUSCHETTA (G, D, SY, CY)

Toasted ciabatta, Plum tomatoes, basil & mozzarella

CLASSIC CAESAR SALAD (G, D, SY, SP, EG, MD)

Smoked pancetta, focaccia croutons, baby gem and our homemade Caesar dressing

GARLIC MUSHROOMS (G, D, SY, SP, EG, MD)

Tossed in garlic butter with salad & garlic mayo

SLOW COOKED PORK BELLY (D, SY, CY)

Maple syrup, pear gel and baby pear, cider jus

SMOKED CHICKEN TIAN (D, SY, CY, SE)

Mango salsa, cucumber wafer & rocket

MAINS

GRILLED IRISH 10OZ RIBEYE STEAK (G, D, SY, CY, SP)

€5.50 Supplement

Roasted garlic black mushroom, Confit Tomato,
Balsamic glazed red onion & Jameson Pepper sauce

BRAISED TOP RIB OF IRISH BEEF (D, SY, CY, SP, MD)

Roasted beetroot and carrot & chive mashed potatoes

CHICKEN CARBONARA (D, SY, CY, SP, G,)

Smoked pancetta, fettuccine pasta in a parmesan cream

GRILLED FILLET OF ATLANTIC HAKE (D, SY, CY, SP, FH, CS,)

Summer greens and white wine cream

SLOW COOKED LAMB HOT POT (SY, CY, SP, MD)

Root vegetables & boulangère potatoes

SPINACH & RICOTTA TORTELLINI (G, D, EG, SY, CY, SP)

Wild mushroom cream

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DESSERTS

CHOCOLATE AND RASPBERRY MOUSSE (EG, SY, D)

Served with a Duo of Sauces

BANOFFEE PIE (G, EG, D, SY)

With Chocolate Sauce

MANGO & PASSIONFRUIT CHEESECAKE (G, EG, SP, D)

With Raspberry Sorbet

STICKY TOFFEE PUDDING (G, D, DY, SP, SY, EG)

Served hot with a toffee sauce and Vanilla Ice Cream

APPLE AND PECAN CRUMBLE (G, EG, SY, SP, D)

Vanilla custard with ice cream

GLASTRY FARM ICE CREAMS (G, D, DY, SP, SY, EG)

Selection of ice creams and sorbets

FRESHLY BREWED TEA & COFFEE

If you would like information on ingredients within our menu items in relation to allergens or food intolerance, please ask a member of staff who will be able to assist you.