
STARTERS

c TOONSBRIDGE MOZZARELLA

with Plum Tomato, Arugula, Apple Balsamic Treacle and Vinaigrette

c THE CELLAR 'SUPER SALAD'

with Baby Spinach, Pomegranate, Feta Cheese, Quinoa, Broadbeans and Cider Vinegar Dressing

FOIE GRAS, HAM HOCK AND PARSLEY TERRINE

with Hot and Sour Cucumber and Honey Jelly

c ROOT VEGETABLE SOUP with Chive Cream

MAIN COURSES

ROAST BREAST OF FREE RANGE IRISH CHICKEN

with Thomas Doherty's Black Pudding, Caramelised Apple, Herb Mash and a Tarragon Chicken Jus

PAT MCLAUGHLIN'S MUSTARD MARINATED ROAST LEG OF LAMB

with Parsnip Puree, Pastie of Shank of Lamb, Cep Jus and Cep Herb Butter

c SEARED FILLET OF IRISH SALMON

with Celeriac Puree, Pancetta, Tomato and Black Olive Dressing and Celery Cress

HOME-MADE POTATO GNOCCHI

with Wild Mushrooms, Spinach, 36 Month Aged Parmesan and Salsa Verde

DESSERTS

'CHOCOLATE'

Merrion Chocolate Mousse, Opera Cake, Walnut and Hazelnut Crunch, Bitter Orange Sauce

'LEMON'

Lemon Tart, Lemon Marshmallows, Lemon Meringues and Lemongrass Sorbet

'APPLE'

Apple Parfait, Transparent Apple, Olive Oil Cake, Cinnamon Chocolate Curl

FRESH FRUIT SALAD with Vanilla Cookies

All our desserts can be tailored for those on a gluten free diet.

(If you suffer from a nut allergy or any other allergens, please do let a member of the staff know, as nuts, wheat, gluten and dairy are used in our kitchens).

v (vegetarian option)

c (coeliac option)

€29.95