

GARDEN ROOM RESTAURANT



Starters

French Onion Soup Camembert cheese toast (G, Mk, Sp) €9	Crab & Prawn Cake Smoked paprika tomato sauce, rocket (G, Mk, Sp, F, C, M, E) €11	Pan-Seared Scallops Celery, Granny Smith tartare, marbled curry sauce (Mk, E, M, C, Cy) €16.50
Peruvian Chicken Salad Aji verde sauce, pomegranate, crispy micro greens (E) €12	Grilled Chicory & Goat Cheese Orange-infused butter sauce, apricot, micro greens (Mk, Sp) €10	

Main Courses

Beef Featherblade Grilled asparagus, wild mushroom sauce (Mk, Sp) €23.50	Guinea Fowl Creamy mint and garden pea sauce, crispy pancetta (Mk, Sp) €20.50	Eggplant Schnitzel Trio herb pesto, cherry tomato ragu (Mk, G, N, E) €18.50
Pan-Seared Halibut Saffron butter, garlic tenderstem broccoli (Mk, Sp, F) €22	Braised Lamb Shank Celeriac puree, lamb jus, baby carrot (Mk, Cy) €24.50	

All main courses come with roasted mixed vegetables in a maple butter drizzle and mashed potato

Sides (Mk)

Twice cooked fries €5.50	Gruyere Mash €5.50	Cauliflower Gratin €5.50
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Desserts

Rhubarb Crème Brûlée Chantilly cream, espuma, berry coulis (Mk, E, G) €10	Caramel Chocolate Delight Brownie base, pecan nut crumb, sea salt, honeycomb ice-cream (Mk, E, N, G) €9	Peach and Caramelized Pudding Whipped cream cheese ganache, salted caramel sauce (Mk, E, G) €10
Basque Cheesecake Forest berry compote (Mk, E, G) €9	Apple Tarte Tatin Vanilla mousse, apple cream (Mk, G) €10	

Chef's Note

Every dish on this menu has been thoughtfully created using the finest seasonal ingredients, with an emphasis on quality, flavour and local produce wherever possible. We hope you enjoy your dining experience in The Garden Room, and thank you for choosing to dine with us.

Allergens

E: eggs - G: gluten - Md: mustard - Sp: sulphite - C: crustacean - F: fish - M: mollusc
Mk: dairy - N: nuts - Cy: celery - Ss: sesame seeds - L: lupin - S: soya - P: peanuts