

# LA CÔTE À LA CARTE

*Available all Week*

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## To Start

*Meadowfield Farm Goats Cheese Parfait, Honey, Candied Walnuts, Truffle Tuile 10.95*

*Citrus Fermented Cured Sea-trout, Confit Lemon Fermented Red Cabbage, Lime Gel, Fennel Purée 10.95*

*Sautéed South Coast Kilmore Scallop & Prawn, Pea Purée, Bisque Foam 13.95*

*Pork Belly, Apple & Cider Jus, Apple Purée. 11.95*

## Mains

*Pan Roast Kilmore Hake, Bouillabaisse, Wilted Baby Gem, Sauce Rouille 27.95*

*Lemon Sole, Squash Purée, Citrus Nage, Orange Reduction 27.95*

*Monkfish, Squid Ink Bulghur, Fennel Kimchi, Tapioca & Sea Weed Crisp 29.95*

*8oz Sirloin of Hereford Beef, Beetroot Ketchup, Puy Lentils, Beetroot & Smoked Bacon, Red Wine*

*Onions, Blue Cheese Butter 33.95*

*Vegetarian Special, Please ask your server 22.95*

## Dessert

*White Chocolate Bavarois, Chocolate Sponge Chocolate Tuile, 70% Chocolate Sorbet 8.95*

*Raspberry Panna Cotta, Biscotti, Raspberry, Sorbet Raspberry, Fresh Raspberry 8.95*

*Carrot Cake, Orange Scented Goats Cheese Ice Cream, Candied Orange, Cinnamon Meringue 8.95*

*Selection of Irish Chese, Pear Membrillo, Sour dough and Water crackers 12.50*

## Sides

*Hand Cut Chips, Seasonal Vegetable, Gratin Potato & Bread 4.50e*

*As our menu is guided by seasonal produce. Our produce is sourced in Wexford. Meat - Richie Doyles*

*Butchers, Fish - Meyler's Fish Merchants, Meadow Field Farm,*

*Organic Herbs Salads & Veg, Glenn Casey.*