

Thursday 3rd June 2021



STARTERS

Cauliflower soup

Cashel blue cheese, tempura cauliflower

Rathmullan House ham hock terrine

honey mustard aioli, pickled red onion, brown toast

Steamed Mulroy Bay mussels

white wine & lovage velouté, lemon & parsley

Rathmullan House walled garden salad

cows milk mozzarella, cucumber balsamic reduction

MAINS

28 day dry aged sirloin of Lisdergan Irish beef

fillet of beef + €5 Ribeye + €5

mash potato, celeriac puree, roast tomato, red wine jus

Pan seared fillet of seabass

mash potato, samphire, potato & horseradish mousseline, lemon butter sauce

Roast breast of Silverhill duck

mash potato, garden beetroot, sauté spinach, thyme jus

Wild mushroom linguine

lemon & parsley, aged parmesan

Whole roasted Donegal lobster

+ €7.50

garden chard & bacon, chunky chips
lemon aioli

Sides €3.50

Baby boiled potatoes

Skinny fries

Gratin potato

Green leaves from the walled garden

Broccoli & almond butter

DESSERTS

Garden rhubarb & apple crumble

crème anglaise, brown bread ice cream

White chocolate blondie

berry compote, vanilla ice cream

Homemade Ice cream

Yoghurt ice cream & vanilla ice cream

Irish artisan cheese plate, homemade chutney, crackers + €4

Cooleeney – soft white cheese, buttery texture with mushroom tanginess

Cashel Blue – firm, subtle, creamy blue cheese made in Tipperary

Mossfield Cheddar – mild, creamy cheddar from Offaly

Selection of coffees teas with

Rathmullan House petit fours
€5.00



2 courses €42

3 courses €50

Dinner, Bed and Breakfast package is an allowance of €50.00 per person
Any amount over that will be surcharged to your bill. 10% service charge in lieu of gratuities
For allergen information, please ask your server