

### Monday 5th June

## Homemade breads – Wheaten bread, soda bread with cranberry & apricot

#### **STARTERS**

Potato and leek soup (V) crispy leek, new season olive oil

#### **Burtonport** crab

garden baby gem, beetroot, panna cotta, brown toast, fennel shoots

Slow cooked Irish pork belly celeriac puree, glazed apple, confit carrot, roasting jus

## Beetroot and celeriac lasagne (V)

sweet potato puree, puy lentils, garden rocket, toasted almonds, apple & strawberry vinaigrette

#### **MAINS**

28-day dry aged 10 oz sirloin of Lisdergan Irish beef 8 oz Fillet of beef + €5 10 oz ribeye + €5

champ potato, spinach puree, sprouting broccoli, sautéed spinach, red wine jus

Roast breast of Glin Valley chicken champ potato, shallot puree, cabbage with bacon, roast shallot, madeira cream

## Pan seared fillet of Greencastle landed hake

champ potato, chargrilled vegetables, lemon balm aioli, kalamata olive tapenade

# Pan seared fillet of Greencastle landed John Dory + €5

champ potato, green onion, pak choi, samphire, chilli, chicken broth

Summer vegetable tagliatelle (V) tomato and red pepper, garden dill, pea and pistachio salsa

Sides €3.50
Baby boiled potatoes
Skinny fries
Potato gratin
Dressed walled garden leaves
Steamed green beans with coriander butter

#### **DESSERTS**

White chocolate panna cotta garden strawberries, granola, yellowman, raspberry sorbet

Garden rhubarb cream brulee mini shortbread, honeycomb ice cream

Homemade ice creams vanilla, mint, cookies and 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

3 Courses €60 2 Courses €50

