



Sample Dinner Menu, Autumn 2026

In-House Sourdough & Treacle Brown Bread

Canapés

Spätzle, Nasturtium, Wild Mushrooms, Burren Gold Sauce

Hand Dived Cured Atlantic Scallop, Scallop XO, Garden Kohlrabi, Dashi Cream, Trout Roe

Beef Featherblade, Onion Confit, Walnut Ketchup, Baked Potato Sauce

Roast Pork Loin, Garden Squash, Confit Belly, Pickled Mustard Seed, Smoked Pumpkin Sauce

Thornhill Duck Breast, Garden Beetroot, Potato Terrine,
Grilled Duck Heart, Spiced Madeira Jus

Wild Atlantic Cod, Garden Carrots, Smoked Kinvara Mussels, Langoustine Hollandaise

Chocolate Delice, Orange & Praline Crèmeux, Coffee Syrup & Crème Fraiche Sorbet

Lemon Balm Parfait, Blackcurrant Leaf Meringue, Walnut Praline,
Blood Orange Sorbet, Fresh Blackcurrant Sauce

Strawberry & Custard, Buckwheat, Strawberry Sorbet, Burnt Ginger & Lemon Verbena

Artisan Irish Cheese, Homemade Crackers, Burren Honey, Apple Black Butter
(€6 Supplement)

Petit Fours & Coffee or Tea

Menu €110

Chef Jonathan Farrell

Our team are happy to accommodate any guests who do not wish to avail of the full menu.

Please note we do not accommodate any allergies or dietary requirements that we have not previously been made aware of.
The allergen menu is available upon request. All beef is of Irish Origin.